

Name: _____

Date: _____

Period: _____

Servsafe

J E T I M E T E M P E R A T U R E A B U S E E A
W C C A M P Y L O B A C T E R L V I I L Q W N G
T O P F C H E M I C A L Q W X A W R Y F S K O W
X L H A M J W S L G L I G K O B Q D B U L Z N D
F I Y T X A I R G A P N P Y T E M R F D A E T E
U V S T J U M W I F F F Z L N L O Y A B A Z Y X
W I I O M Z X U P Y O E S S H I G E L L A P P N
R R C M R R X S B J S C T K P N V V Y I Z G H O
L U A C N F I D A Y R T W K Q G S G P W O O O Q
I S L K N E P A C Q T I P J T U C X V Z P N D W
S E I W Q T M N T T Z O P O B O T U L I S M I B
T S I B X W P B E O Q N C D C O X K U D Z J A T
E P M L H M C F R X O S O S H A B U O A W S L X
R A J A I M O C I I S P O R E J V I C W W A S H
I R B T D L D W A N J A X F F I F O L L L I A F
O A A O J A T H E Q A A D O A Q Y V H B R C L F
S S C X S P B I O L O G I C A L R I N S E Z M M
I I K I K T H R Y C U C O X W H L I N U M Z O H
S T F C C R O S S C O N T A M I N A T I O N N B
J E L Y P O C R O S S C O N N E C T I O N D E C
Y H O K N E C S A N I T I Z E P X K O P R L L E
U G W S Q H B S A L M O N E L L A T Y P H I L R
Q F M A G L O V E S Y V W T S E R V S A F E A H
F O O D B O R N E I L L N E S S A G F U G G J S

nontyphoidal salmonella
time temperature abuse
cross contamination
foodborne illness
cross connection
salmonella typhi
campylobacter
listeriosis
biological
infections
back flow
bacteria
botulism
chemical
labeling
parasite
physical
sanitize
servsafe
Shigella
air dry
air gap
viruses
fattom
gloves
ecoli
rinse
spore
toxic
toxin
FIFO
OSHA
USDA
wash
CDC
FDA
IPM
PCO

