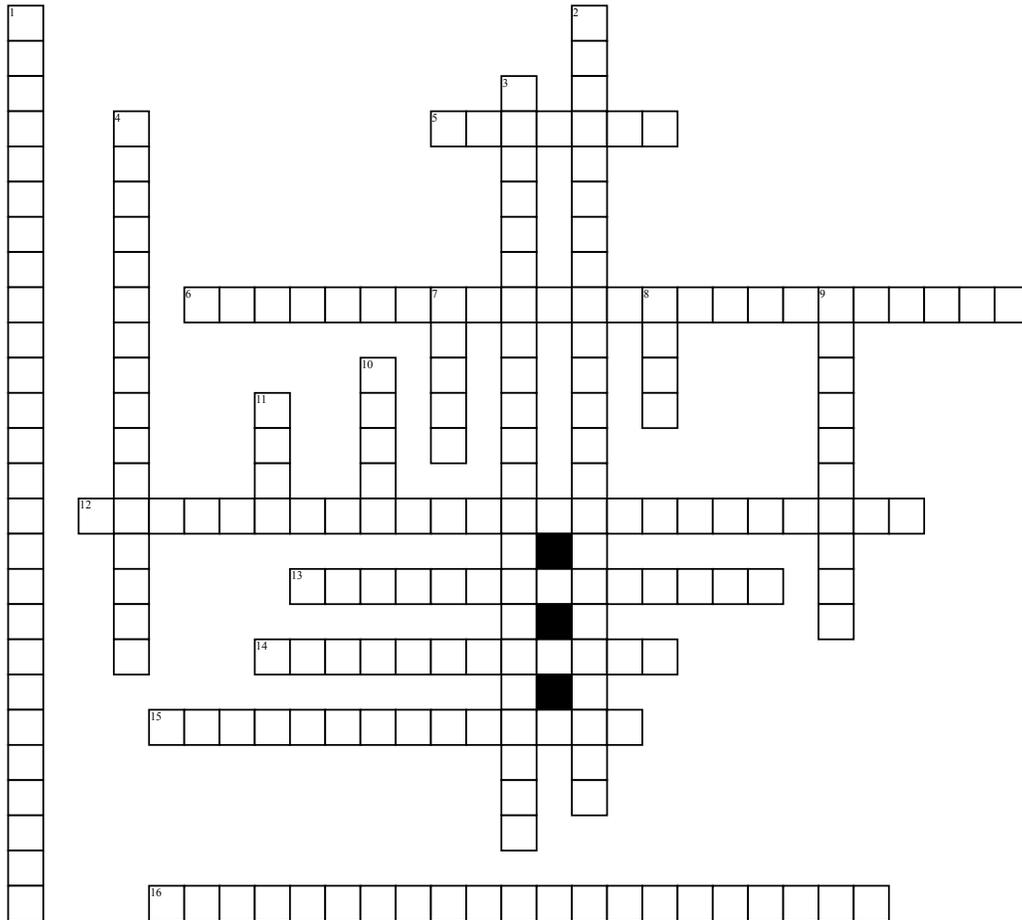


Serve safe chapter 8



Across

5. the deli serves cold sandwiches in a self-serve display. which step in the flow of food would be a critical control point
6. Sixth HACCP principle?
12. What is it called when the manager takes responsibility to control the risk factors for food borne illness
13. minimum or maximum boundaries that must be met to prevent a hazard

14. Determining if the HACCP plan is working as intended
15. Assessing risks within the flow of food
16. what are the specific places in the flow of food where a hazard can be prevented, eliminated, or reduced to safe level

Down

1. fifth HACCP principle
2. Third HACCP principle
3. what is the first step in developing a HACCP plan?

4. predetermined step taken when a critical limit is not met
7. one system made to achieve active managerial control of food-borne illness risk factors
8. procedures that take place on a regular basis to try to keep food safe
9. checking to see if critical limits are being met
10. How many haccp principles are there
11. How many common risk factors are there to cause a food borne illness

Word Bank

- | | | | |
|---------------------------|---------------------------|------------------------------|-----------------------------|
| Five | Active managerial control | critical control points | conduct a hazard analysis |
| SOP's | monitoring | hazard analysis | critical limits |
| storage | HACCP | Seven | Verification |
| Establish critical limits | corrective action | Verify that the system works | identify corrective actions |