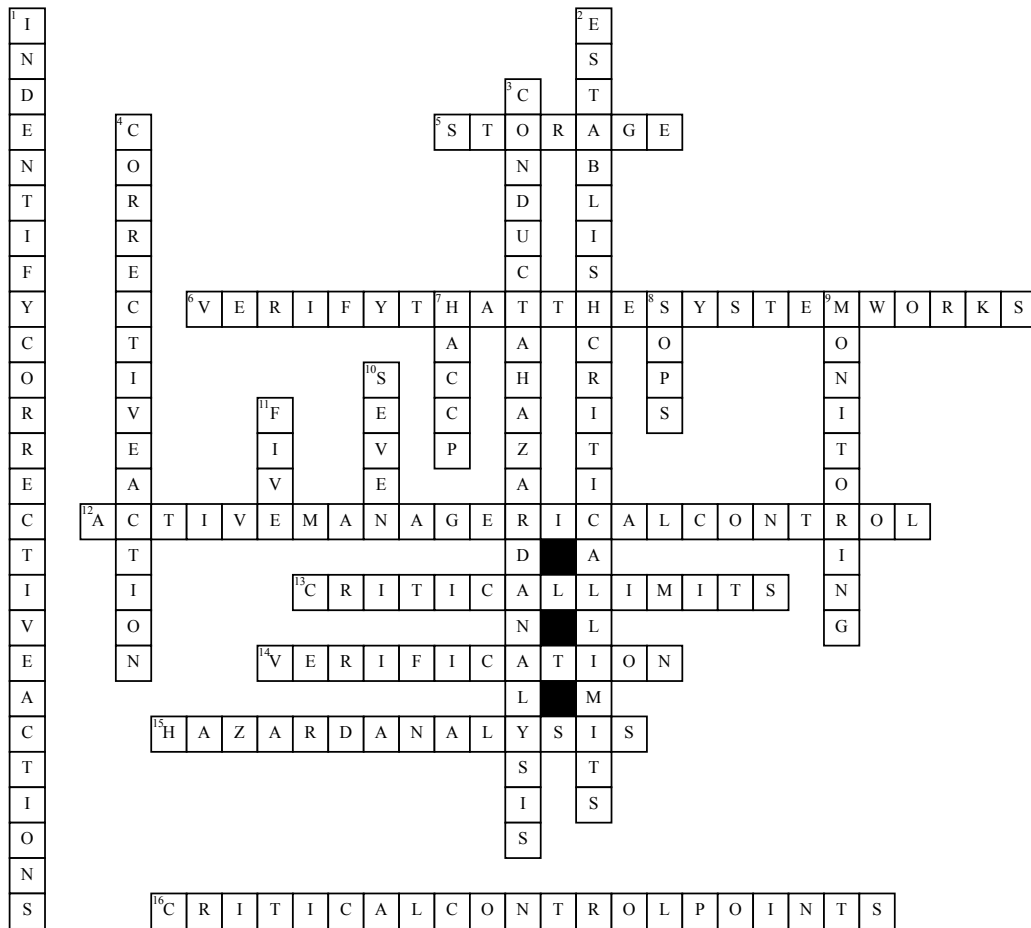


# Serve safe chapter 8



## 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

critical control points

corrective action

hazard analysis

identify corrective actions

Verification

monitoring

Verify that the system works

Seven

storage

Five

HACCP

SOP's

Establish critical limits

conduct hazard analysis

critical limits

Active managerial control