

Name: _____ Date: _____ Period: _____

Food Safety

1. MRONOGIG grooming
2. YAPHCLIS RHDAZA physical hazard
3. CLEIAGNN cleaning
4. ARAZSOH DU SOOFD hazardous foods
5. SOSCR INOIMNTTONACA cross contamination
6. WNAGTIH thawing
7. E ILCO e coli
8. FINUG fungi
9. NPEATSOHG pathogens
10. TSEWA waste
11. SPTE pest
12. CELIMACH DZAHAR chemical hazard
13. ASDPLSOI disposal
14. NYEIEGH hygiene
15. OEVGLS gloves
16. DNGARE NZEO danger zone
17. STNGNZAIH sanitizing
18. IRACEABT bacteria
19. AFT OTM fat tom
20. OFDO food
21. EAFS DOOSF safe foods
22. ALGLEIHS shigella
23. VSSRIEU viruses
24. LLALOAMSNE salmonella
25. RECITD NTNAMIOTINCO direct contamination

Word Bank

pathogens	cross contamination	food	pest
direct contamination	gloves	viruses	fat tom
grooming	hygiene	bacteria	physical hazard
waste	shigella	salmonella	thawing
safe foods	e coli	sanitizing	cleaning

fungi
disposal

chemical hazard

danger zone

hazardous foods