

Name: _____

Date: _____

Chapter 15 serve Safe

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

on the job training
guided discussion
demonstrations
temperature
role play
observe
ojt

cross contamination
technology based
Identify areas
food safety
cleaning
hygiene

classroom training
controlling time
record keeping
retraining
critical
games

test food safety
training needed
thermometer
sanitizing
training
staff