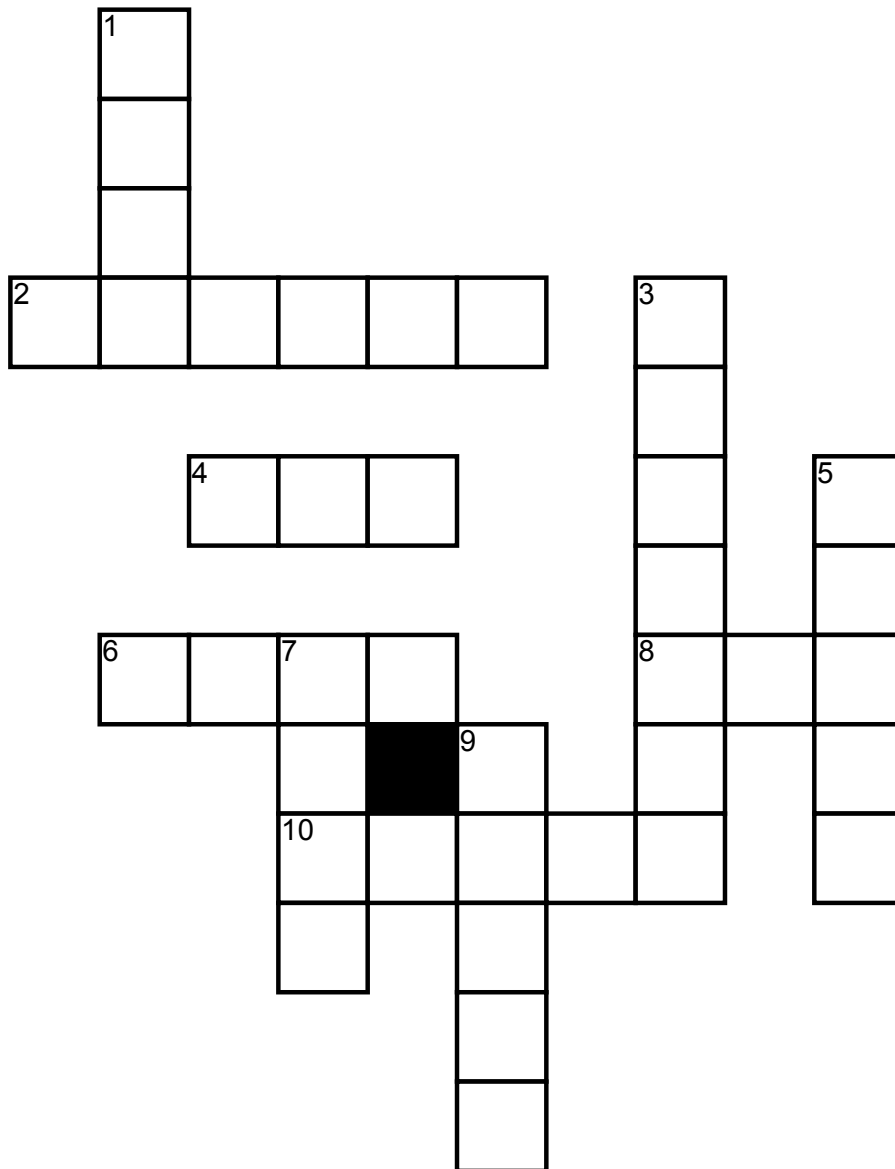


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Food Safety Quiz



## Across

- 2.** All food handlers have a responsibility for food \_\_\_\_\_
- 4.** Abbreviation for KEY {P} indicates
- 6.** A hazard has the potential to cause what
- 8.** Name a potential pest to a food business
- 10.** A process flow diagram must include all processing

## Down

- 1.** Who invented HACCP
- 3.** Control measures at critical control points must reduce what to an acceptable level
- 5.** An example of a physical contamination risk
- 7.** What is the word used to describe the likelihood of a hazard occurring
- 9.** There are \_\_\_\_\_ principles of HACCP