

Name: _____

Date: _____

Food Safety Talk

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

cross contamination
temperatrues
monitoring
cold food
chemical
produce
gloves

personnel hygiene
refrigeration
biological
sanitizer
cooling
serving
SMART

foodborne illness
danger zone
pathogens
bacteria
hazards
cooking
germs

record keeping
handwashing
receiving
physical
viruses
storage
logs