

SERVESAFE TERMS

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

FOOD BORNE ILLNESSES
 FOOD HANDLERS
 SALMONELLA
 BIOLOGICAL
 BACTERIA
 ACIDITY
 STORAGE
 TIME

CROSS-CONTAMINATION
 COOKING FOOD
 SANITIZING
 FOOD CODE
 CLEANING
 FAT TOM
 HYGIENE
 CDC

COOLING REHEATING
 FLOW OF FOOD
 PURCHASING
 ORGANISMS
 PHYSICAL
 SERVING
 GLOVES
 FDA

PEST MANAGEMENT
 DISHWASHING
 TEMPURTURE
 RECEIVING
 CHEMICAL
 HOLDING
 USDA
 TCS