

Name: _____ Date: _____ Period: _____

Food Safety

foodborne intoxication	G A A S P H Y S I C A L H A Z A R D S Q B U K H
streptococcus pyogenes	F O O D C O N T A M I N A T I O N R H L Q Y U I
tree compartment sink	Z M F O O D S A F E T Y F K E V N J L N U A F P
direct contamination	R D Y B I O L O G I C A L H A Z A R D S N Y R K
cross contamination	O D L E T H F U P C C A H Q C F Y N S R F T T I
foodborne infection	T E S P F R E C Y C L I N G V Q T Z C O L I X M
biological hazards	N H D P S A N I T I Z I N G A V I R U S E S H U
food contamination	E Z R V Y O N O I T C E F N I E N R O B D O O F
foodborne illness	M P A F U N G I F X U A H V R P R E Q B M N L G
chemical hazards	E A Z Y A L L E N O M L A S E K C C N N P H K L
pest infestation	G R A Z P A T H O G E N S M T I R E O E U E D Z
physical hazards	A A H W U Q K M S G M V U Z C N A Y N K I R G M
pest management	N S L X P E S T I N F E S T A T I O N G Z G S D
water activity	A I A S M R O W D N U O R N B N X S M G F B Y K
danger zone	M T C R O S S C O N T A M I N A T I O N F H X H
Food safety	T E I F O O D B O R N E I N T O X I C A T I O N
roundworms	S S M R K N I S T N E M T R A P M O C E E R T M
salmonella	E N E Q B H I M B X M A C A B O T U L I S M T F
sanitizing	P E H O N F V Q W Z W A T E R A C T I V I T Y B
parasites	U K C D A G P Y H L Y R U C R E M M O L D N E I
pathogens	J E P W S S E N L L I E N R O B D O O F D M W V
recycling	T O D A N G E R Z O N E X C I Q O F U R L J C M
bacteria	S T R E P T O C O C C U S P Y O G E N E S M N Z
botulism	G A N O I T A N I M A T N O C T C E R I D J D R
hygiene	
mercury	
viruses	
fungi	
HACCP	
coli	
mold	

