

Introduction: Food Safety and Sanitation

- temperature danger zone
- three compartment sink
- cross contamination
- food-borne illness
- disposable gloves
- biological hazard
- personal hygiene
- pest infestation
- physical hazards
- chemical hazard
- pest management
- waste disposal



- direct contact
- cross contact
- food security
- hand washing
- food safety
- degreaser
- detergent
- recycling
- parasites
- bacteria
- pathogen
- sanitize
- air dry
- viruses
- clean
- fungi
- yeast
- mold

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