Passive Puzzles

Games to Supplement Training

Food Safety Concept

These games/puzzles are adaptable to any food safety concept you wish to reinforce.

Time

- Prep: ~20-30 minutes if using pre-existing materials

    ~60 minutes if creating new/unique materials

- Play: ~5-15 minutes

Materials

- Existing food safety worksheets can be found at the Partnership for Food Safety Education's website: https://www.fightbac.org/kidsfoodsafety/kids-games-and-activities/

- Create your own worksheets using terms and concepts relevant to your unique workplace at: https://www.education.com/worksheet-generator/ or https://puzzlemaker.discoveryeducation.com/
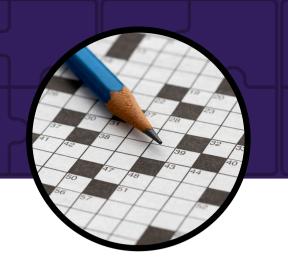
Motivated, Educated, and **Engaged**

To promote a strong, positive food safety culture throughout your organization, all employees—from frontline to senior leaders—must be motivated, educated, and engaged. These games can help address the **engaged** portion by enhancing or supplementing existing formal training. How can they be adapted to your workplace?

Game Summary

- Passive puzzles are one-person games like word searches, crosswords, or jumbles, which can be placed in numerous places where employees can encounter them throughout the day. Possible places include break rooms, bathrooms, cafeterias, or locker rooms. The puzzles engage employees with simple, accessible activities and food safety concepts.

- **Start by identifying your objective:** What food safety concept are you looking to reinforce? Then consider which game(s) might work best with that concept.

- If you have access to an existing survey platform, consider having the puzzles online instead of, or in addition to, physical copies. For example, in place of the puzzles in break rooms or locker rooms, you could post QR codes which lead to the online survey. This can also allow for easy data collection on how many people are engaging with the puzzles and for how long.

- Engagement with the passive puzzles (measured through a online survey platform or by providing a way for employees to turn in hard copies of puzzle answers) can become part of a rewards program and provide feedback for teams and facilities.

- Passive puzzles can take many different forms, so mix and match, test new ideas, and find what works well for your team. A few examples are included as part of this document. In addition, resources for existing puzzle worksheets and puzzle generators can be found online.

- Remember to consider the language and literacy level of your employees as you create or adapt materials.
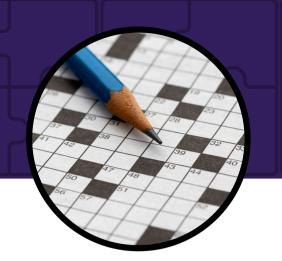
Alliance to Stop Foodborne Illness
A program of Stop Foodborne Illness

Food Safety Word Search

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M U V V J X J X H R P D Y A I S D L K H
P B B D O W W F A E A G Z Y P E D W Z V
Z P K U Q K G Z Z A O N C K J O I D R W
F A D T X L K L A D X M V L F Z F M Y L
I T R A A D F B R Y Q H Z E J C Z T H W
O H V H N W E U D T G W R X Q H M P W V
K O G N B G B B V O R M B I G T D D J H
D G V P L D E W Y E O L P C T E H S P A
I E Y C N H S R P A N U B A K M V A S N
A N C O F C H Z Z T S G E L S P Z R T D
H L V R Q S I A F O P V T I O E Y D N L
A P L R A K J B C R N Q I B S R B A Y I
Y A C E W R Q V F U S E M R A A C O C N
R B B C R V D O T I S A E A F T Q M Q G
P C O T N G K Q H X C D N T E U O R H I
V T A I J P E L F V G B F I N R E Q F Z
B R V V W P D N S M U W Y O T E T N U I
H W U E N Y Z C L E A N O N X I O D O M
W C X C O N T R O L A O M B I N Z Z J J
F Q Z X S Z T F N C O N T A C T X E S X
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ALLERGEN	CONTROL	HAZARD	SANITIZE
CALIBRATION	CORRECTIVE	PATHOGEN	TEMPERATURE
CLEAN	DANGER ZONE	READY TO EAT	TIME
CONTACT	HANDLING	SAFE	

KEY

Food Safety Word Search

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

ALLERGEN	CONTROL	HAZARD	SANITIZE
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CLEAN	DANGER ZONE	READY TO EAT	TIME
CONTACT	HANDLING	SAFE	

Food Temp Code-Breaker

🍔	COOK GROUN_ B_EF TO **160**F (71.1C)
🧊	KEEP A REFRI_ER_TOR AT OR BELOW **40**F (4C)
🍗	COOK ALL PO_LT_Y TO **165**F (73.9C)
🐟	COOK FI_FIS_ TO **145**F (62.8C)
🧊	KEEP A _REE_ER AT OR BELOW **0**F (-18C)
🍲	COOK CASSER_LES AND LEF_OVERS TO **165**F (73.9C)
🥩	COOK STEA_S OR CHO_S TO **145**F (62.8C).

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__ __ __ __   __ __ __ __   __ __ __   __ __   __ __ __
13  2  2 14    9 11 11  1   11  5 12   11  9   12  8  2

__ __ __ __ __ __   __ __ __ __ !
 1  4  7  3  2  6   10 11  7  2
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KEY

Food Temp Code-Breaker

	COOK GROUN**D**[1] B**E**[2]EF TO **160**F (71.1C)
	KEEP A REFRI**G**[3]ER**A**[4]TOR AT OR BELOW **40**F (4C)
	COOK ALL PO**U**[5]LT**R**[6]Y TO **165**F (73.9C)
	COOK FI**N**[7]FIS**H**[8] TO **145**F (62.8C)
	KEEP A **F**[9]REE**Z**[10]ER AT OR BELOW **0**F (-18C)
	COOK CASSER**O**[11]LES AND LEF**T**[12]OVERS TO **165**F (73.9C)
	COOK STEA**K**[13]S OR CHO**P**[14]S TO **145**F (62.8C).

KEEP FOOD OUT OF THE
13 2 2 14   9 11 11 1   11 5 12   11 9   12 8 2

DANGER ZONE!
1 4 7 3 2 6   10 11 7 2