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Food Safety & Sanitation Crossword Puzzle

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| **Across****4.** \_\_\_\_\_ and cold water must be available for proper hand washing**7.** Only authorized Food Service Employees with a current Food \_\_\_\_\_ Card can be work in the kitchen.**9.** A Certified Food \_\_\_\_\_ must be on duty during all hours of operation of Food Service.**10.** A Food Establishment \_\_\_\_\_ from the health department is required for operation and it must be current and valid.**12.** Food Service employees should properly complete all required forms as a part of proper \_\_\_\_\_.  | **Down****1.** Ware-washing facilities such as a commercial dish-washing machine, and a service \_\_\_\_\_ are essential in properly washing and sanitizing dishes and other items used for food consumption.**2.** Food \_\_\_\_\_ are provided by HS/EHS; they must be accurate;but if not they require calibration.**3.** Proper \_\_\_\_\_ method should be used to lower temperature quickly when cooling foods.**5.** Both food contact surfaces and non-contact food surfaces should be \_\_\_\_\_.**6.** Food items should be properly \_\_\_\_\_ when received, opened, or stored as a left-over.**8.** All steps of the \_\_\_\_\_ plan must be followed for food safety.**11.** Soap and disposable hand drying \_\_\_\_\_ must be available at all hand washing sinks. |

   Manager       Handler       Hot       recordkeeping       HACCP       Cooling       Dated       Thermometer       Permit       Towels       Cleanable       Sink