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Foods Handlers Review

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| **Across****3.** Use \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to getice to fill glasses**5.** \_\_\_\_\_\_\_\_\_\_\_\_\_\_ drink, eat, smoe or chew gum in food prep areas.**6.** 2 words. The only type of jelelry allowed on Food Handlers.**9.** A food handler uses the same cutting board to prepare raw meat and then chop vegetables**16.** Type of Hazards that are tiny forms of life you can't see, like Bacteria and viruses.**17.** Type of Hazards cause by cleansers, sanitizers and polishes**18.** Washing hands and weaering clean clothes are examples of good personal**19.** All food that is not stored in its original conainer must be **20.** Proteins that cause allergic reactions to food. Example is Millk, Soy, Eggs, Nuts, etc.**22.** Two Words. Clean and sanitize cutting boards after \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of continuous use.**24.** If you see droppings, nest or damage to producte, it is an indication of danger from \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**25.** What is the 3rd sink when washing dishes in a three compartment sink?**26.** 2 words, 45 to 135 degrees F.**27.** Acronym for food that is Temperature Controlled for Safety | **Down****1.** Cool food from 135 to 70 degrees within \_\_\_\_\_ hours**2.** Never use hand sanitizer or antiseptic \_\_\_\_\_\_\_\_\_\_\_\_\_ of washing hands**4.** Adjusting the thermometer to make sure it read correctly to best temperature in ice water**7.** 2 words. Letting food stay too long at temperatures that are good for pathogen growth is called \_\_\_\_\_\_\_ Abuse**8.** Which self should raw chicken be stored in a refrigerator?**10.** Hot food must be held at one hundred \_\_\_\_\_\_\_\_\_\_\_\_\_ five degrees**11.** Wash hands \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ putting on gloves**12.** Food must be cooled from 70 to 41 degrees within **13.** Store food in the first in First out \_\_\_\_\_\_\_\_\_ order**14.** This reduces the number of pathogens on surfaces.**15.** Disease Causing Bacteria**21.** If you have a wound, you need to cover it with a bandage and **23.** Check the temperature of meat in the \_\_\_\_\_\_\_\_\_\_\_\_ part |