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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 |