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Safe Food Handling

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| **Across****7.** A knife that has cut raw chicken is used to chop vegetables. What is this an example of?**8.** The \_\_\_\_\_\_\_\_\_\_\_\_ point calibration method to test a thermometer is acceptable but is more dangerous.**10.** What is the protective layer that forms around bacteria when it cannot reproduce?**11.** Most food safety errors occur in what stage?**13.** Hair in food is an example of what kind of contamination?**15.** You should measure the \_\_\_\_\_\_\_\_\_\_\_\_\_ temperature of food**16.** What temperature does re-heated food need to be cooked to? | **Down****1.** The most important hygiene step a food handler can take is \_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ **2.** A food handler must wash their hands for \_\_\_\_\_\_\_ seconds**3.** What is the first stage of the food handling cycle?**4.** Regardless if you have a 2-compartment sink or a 3-compartment sink, 1 sink must be designated for what?**5.** What is the "zone" called in which bacteria grow rapidly?**6.** A designated hand washing station must have what kind of soap?**9.** The flu, hepatitis, and HIV are forms of what kind of pathogen?**12.** What is the safest way to calibrate a bi-metallic thermometer?**14.** How do you let dishes dry after they have been sanitized? |