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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

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? |