|  |  |  |
| --- | --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_ | Period: \_\_\_\_\_\_\_ |

Safety & Sanitation Review (Foods II)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 1 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 2 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 3 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 4 |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 5 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 6 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 7 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 8 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 9 |  |  |  |  |  | 10 |  |  |  |  |  |  |  |  |  | 11 |  |  |  |  | 12 |  |  |  |  |  |
|  |  |  |  |  |  |  | 13 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  | 14 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 15 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 16 |  |  |  |  |  | 17 |  |  | 18 |  |  |  |  |  |  |  |  |  |  |
|  | 19 |  |  |  |  |  |  |  |  |  |  | 20 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 21 |  |  |  |  |  |  |  |  |  | 22 |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 23 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 24 |  |  |  | 25 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 26 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **3.** 41-135 degrees Fahrenheit is called the \_\_\_\_\_\_ \_\_\_\_\_\_.  **5.** The first thing to do for electrical shock is to \_\_\_\_\_\_\_\_\_\_ the main power source.  **7.** What food borne illness is associated with an infected handler?  **10.** What food borne illness is associated with unpasteurized (raw) milk/contaminated water?  **14.** The "bad" bacteria that cause food borne illness are called \_\_\_\_\_\_\_\_.  **19.** Bacteria need the following to grow: food, low acidity, time, temperature, oxygen and \_\_\_\_\_\_.  **20.** What food borne illness is associated with human mucous (sneezing/coughing)?  **21.** Thawing foods in cold water, changed every 30 minutes is safe. True or False  **22.** What food borne illness is associated with under cooked ground beef?  **23.** What is the correct internal cooking temperature for leftovers?  **24.** What is the correct internal cooking temperature for seafood, beef, veal, lamb, pork?  **25.** \_\_\_\_\_\_\_\_\_\_ is the safest way to thaw foods.  **26.** Foods can be thawed in the \_\_\_\_\_\_\_\_\_ if cooked immediately afterwards. | **Down**  **1.** A mixture of \_\_\_\_\_\_\_ bleach and ammonia creates a toxic, deadly gas.  **2.** What food borne illness is associated with feces and improper hand washing?  **4.** What food borne illness is associated with time/temperature abused foods?  **6.** First aid for a first degree burn is \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_.  **8.** The first dishes to be washed are \_\_\_\_\_\_\_.  **9.** Applying direct pressure is the proper first aid for a \_\_\_\_\_\_ \_\_\_\_\_\_.  **11.** Food should not be left in the danger zone longer than \_\_\_\_\_\_ hours.  **12.** What food borne illness is associated with raw poultry and eggs?  **13.** What should never be used to put out a grease fire?  **15.** What food borne illness is associated with improperly canned foods/honey?  **16.** What is the correct internal cooking temperature for ground meat?  **17.** A \_\_\_\_\_\_\_\_\_\_\_\_ knife is a safe knife.  **18.** What is the correct internal cooking temperature for all poultry? |