|  |  |  |
| --- | --- | --- |
| 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? |