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ServSafe Chapter 10

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| **Across**  **1.** When \_\_\_\_\_\_\_\_ the cleaning programs there are 4 key factors to make sure you do.  **3.** \_\_\_\_\_\_ areas should have good lighting, hooks for hanging, utility sink and floor drain.  **8.** Tableware and utensils should be at least \_\_\_ inches off the floor.  **9.** \_\_\_\_\_\_\_\_\_ removes food and other dirt from a surface.  **14.** there are 5 steps on how to clean and \_\_\_\_\_\_\_ a 3-comp sink.  **16.** Chlorine, Iodine, and Quaternary ammonium solution or quats are 3 common types of \_\_\_\_\_\_ sanitizers.  **17.** \_\_\_\_\_\_-\_\_\_\_ surfaces must be cleaned regularly such as floors, ceilings, walls, etc.  **18.** \_\_\_\_\_ clean mops,brushes, or other tools in sinks to prevent contamination.  **19.** Manual dishwashing operations usually use 3-\_\_\_\_\_\_\_\_\_ sinks to clean and sanitize larger items.  **20.** If you transfer chemicals to another container you must \_\_\_\_\_ the new container correctly. | **Down**  **2.** regular cleaning \_\_\_\_\_ the build-up of dust, dirt, and food residue.  **4.** there are \_\_\_\_ steps to dishwasher operations.  **5.** When heat sanitizing, soak items in hot water at 171F for at least 30 \_\_\_\_\_\_\_.  **6.** \_\_\_\_\_\_\_\_\_ machines sanitize by using either hot water or a chemical sanitizing solution.  **7.** \_\_\_\_\_\_\_\_\_\_ reduces pathogens on a surface to safe levels.  **10.** The most critical sanitizers are- concentration, temperature, contact time, water \_\_\_\_\_\_\_ and pH.  **11.** You should store \_\_\_\_\_\_\_\_ and utensils with handles up.  **12.** Some equipment are designed to have cleaning and sanitizing solutions \_\_\_\_\_\_\_ through them.  **13.** Schedule time for training or work in \_\_\_\_ groups training by area.  **15.** To develop an \_\_\_\_\_\_ cleaning program focus on 3 important factors. |

   Sanitizing       cleaning        seconds       Chemical       Hardness       Pumped       dishwashing       Five       Compartment       Sanitize        six       flatware       Prevents       Non-food       storage       Never        label       effective       small       monitoring