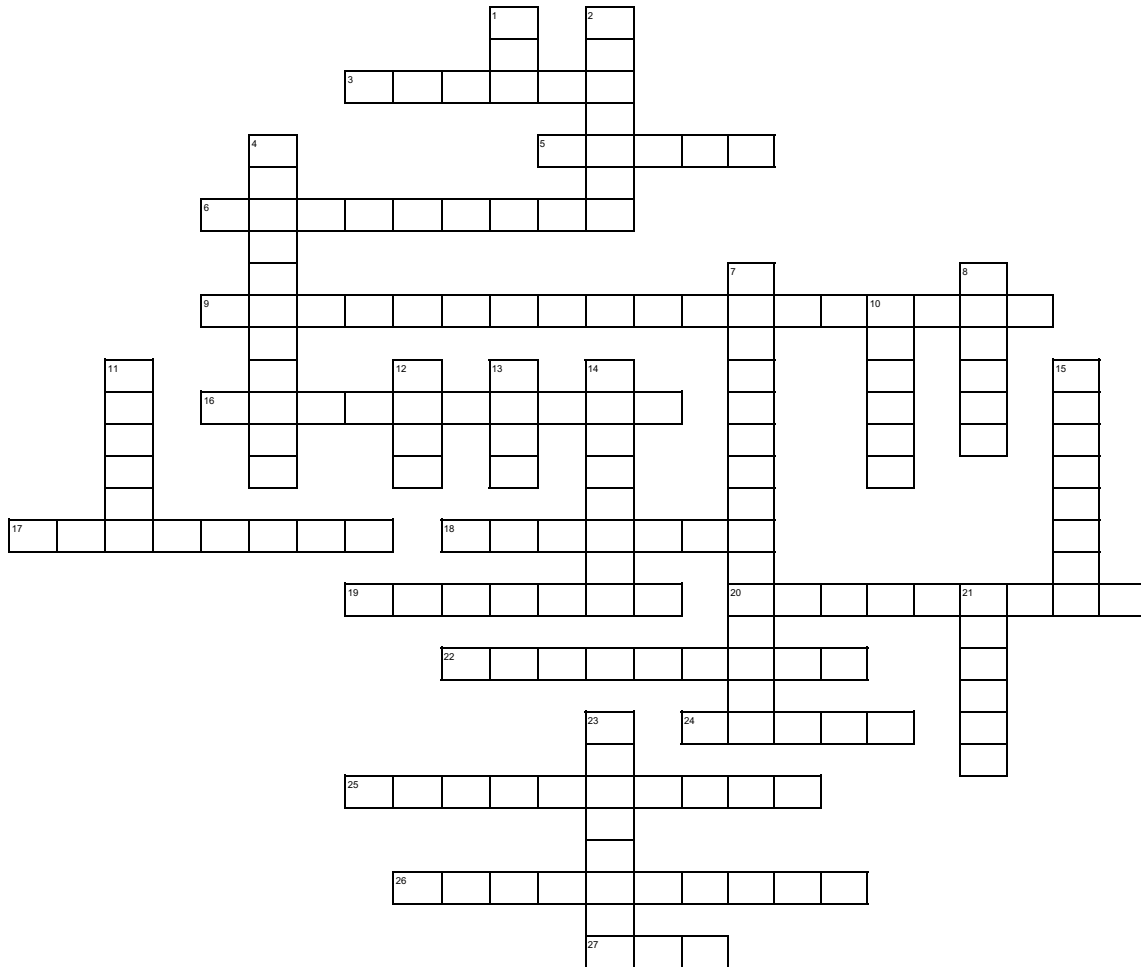


Foods Handlers Review



Across

3. Use _____ to get ice to fill glasses
5. _____ drink, eat, smoke or chew gum in food prep areas.
6. 2 words. The only type of jewelry allowed on Food Handlers.
9. A food handler uses the same cutting board to prepare raw meat and then chop vegetables
16. Type of Hazards that are tiny forms of life you can't see, like Bacteria and viruses.
17. Type of Hazards caused by cleansers, sanitizers and polishes
18. Washing hands and wearing clean clothes are examples of good personal
19. All food that is not stored in its original container must be
20. Proteins that cause allergic reactions to food. Example is Milk, Soy, Eggs, Nuts, etc.
22. Two Words. Clean and sanitize cutting boards after _____ of continuous use.
24. If you see droppings, nest or damage to product, it is an indication of danger from _____
25. What is the 3rd sink when washing dishes in a three compartment sink?
26. 2 words, 45 to 135 degrees F.
27. Acronym for food that is Temperature Controlled for Safety

Down

1. Cool food from 135 to 70 degrees within _____ hours
2. Never use hand sanitizer or antiseptic _____ of washing hands
4. Adjusting the thermometer to make sure it reads correctly to best temperature in ice water
7. 2 words. Letting food stay too long at temperatures that are good for pathogen growth is called _____ Abuse
8. Which shelf should raw chicken be stored in a refrigerator?
10. Hot food must be held at one hundred _____ five degrees
11. Wash hands _____ putting on gloves
12. Food must be cooled from 70 to 41 degrees within
13. Store food in the first in First out _____ order
14. This reduces the number of pathogens on surfaces.
15. Disease Causing Bacteria
21. If you have a wound, you need to cover it with a bandage and
23. Check the temperature of meat in the _____ part