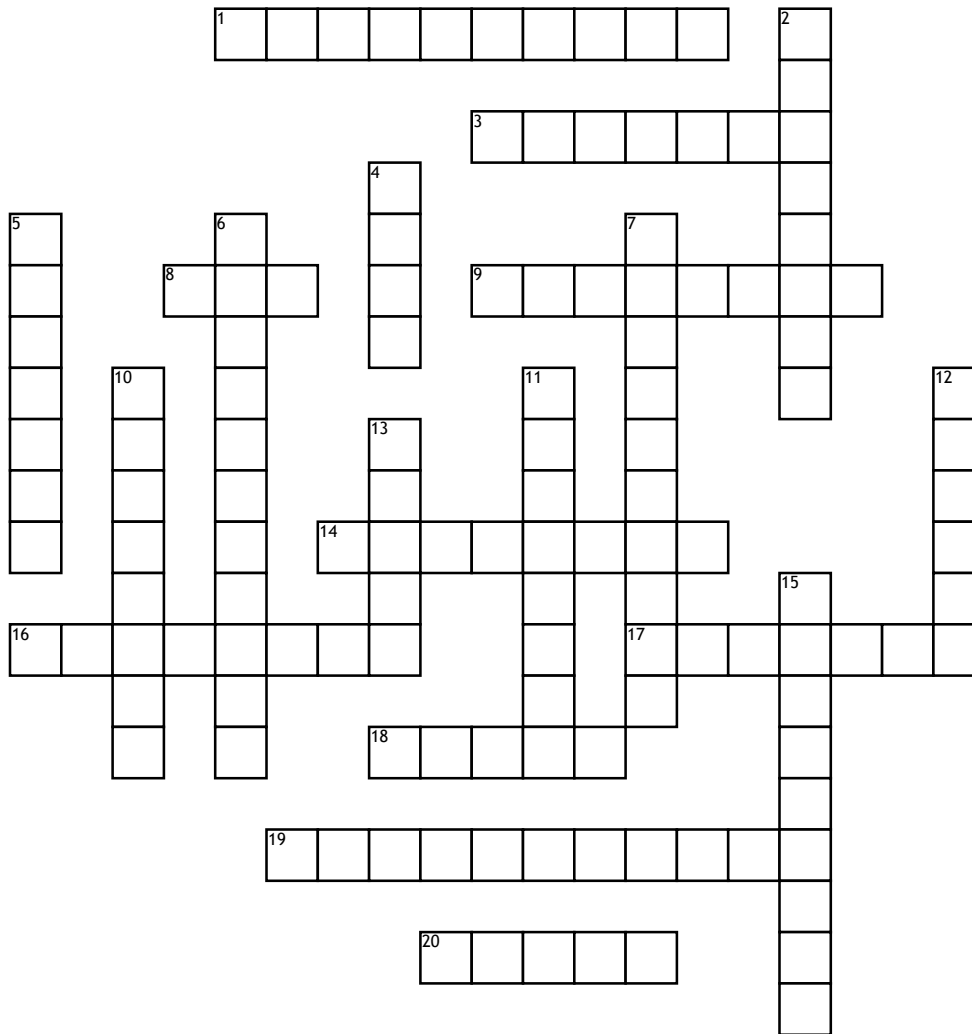


# ServSafe Chapter 10



## 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.

## Word Bank

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