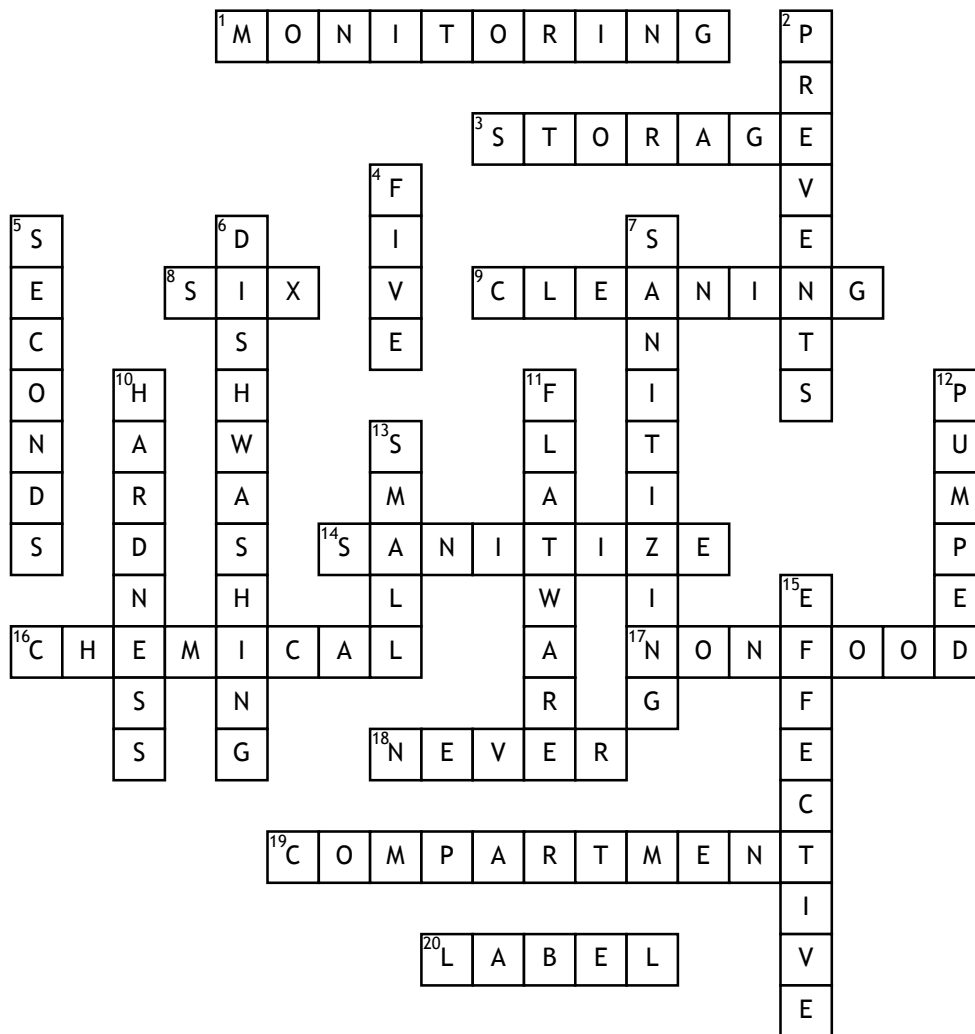


Name: _____

Date: _____

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

Sanitize
Hardness
monitoring
Pumped

small
Never
Compartment
Five

flatware
effective
Non-food
six

storage
Chemical
Sanitizing
label

dishwashing
Prevents
seconds
cleaning