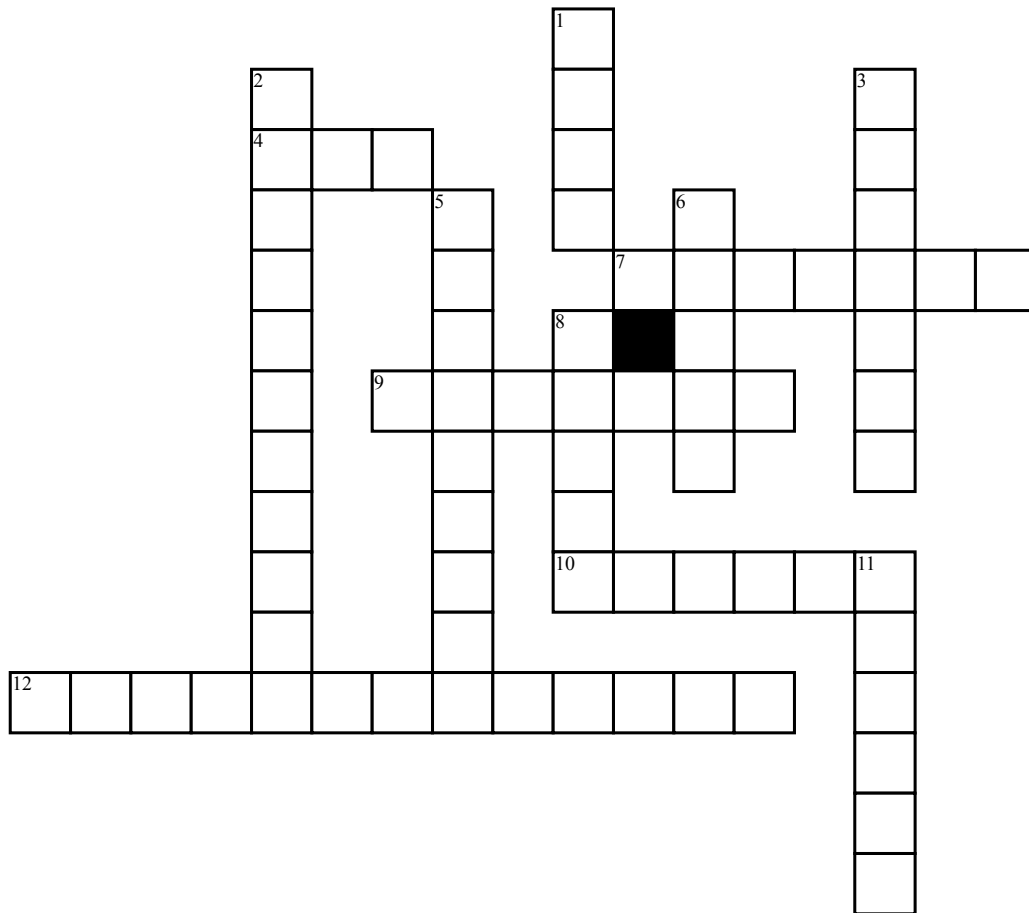


Name: _____

Date: _____

Food Safety & Sanitation Crossword Puzzle



Across

4. _____ and cold water must be available for proper hand washing
7. Only authorized Food Service Employees with a current Food _____ Card can be work in the kitchen.
9. A Certified Food _____ must be on duty during all hours of operation of Food Service.
10. A Food Establishment _____ from the health department is required for operation and it must be current and valid.

12. Food Service employees should properly complete all required forms as a part of proper _____.

Down

1. Ware-washing facilities such as a commercial dish-washing machine, and a service _____ are essential in properly washing and sanitizing dishes and other items used for food consumption.
2. Food _____ are provided by HS/EHS; they must be accurate; but if not they require calibration.

3. Proper _____ method should be used to lower temperature quickly when cooling foods.

5. Both food contact surfaces and non-contact food surfaces should be _____.

6. Food items should be properly _____ when received, opened, or stored as a left-over.

8. All steps of the _____ plan must be followed for food safety.

11. Soap and disposable hand drying _____ must be available at all hand washing sinks.

Word Bank

Permit
Cooling
HACCP

Dated
Towels
Hot

Sink
Manager
Handler

Thermometer
Cleanable
recordkeeping