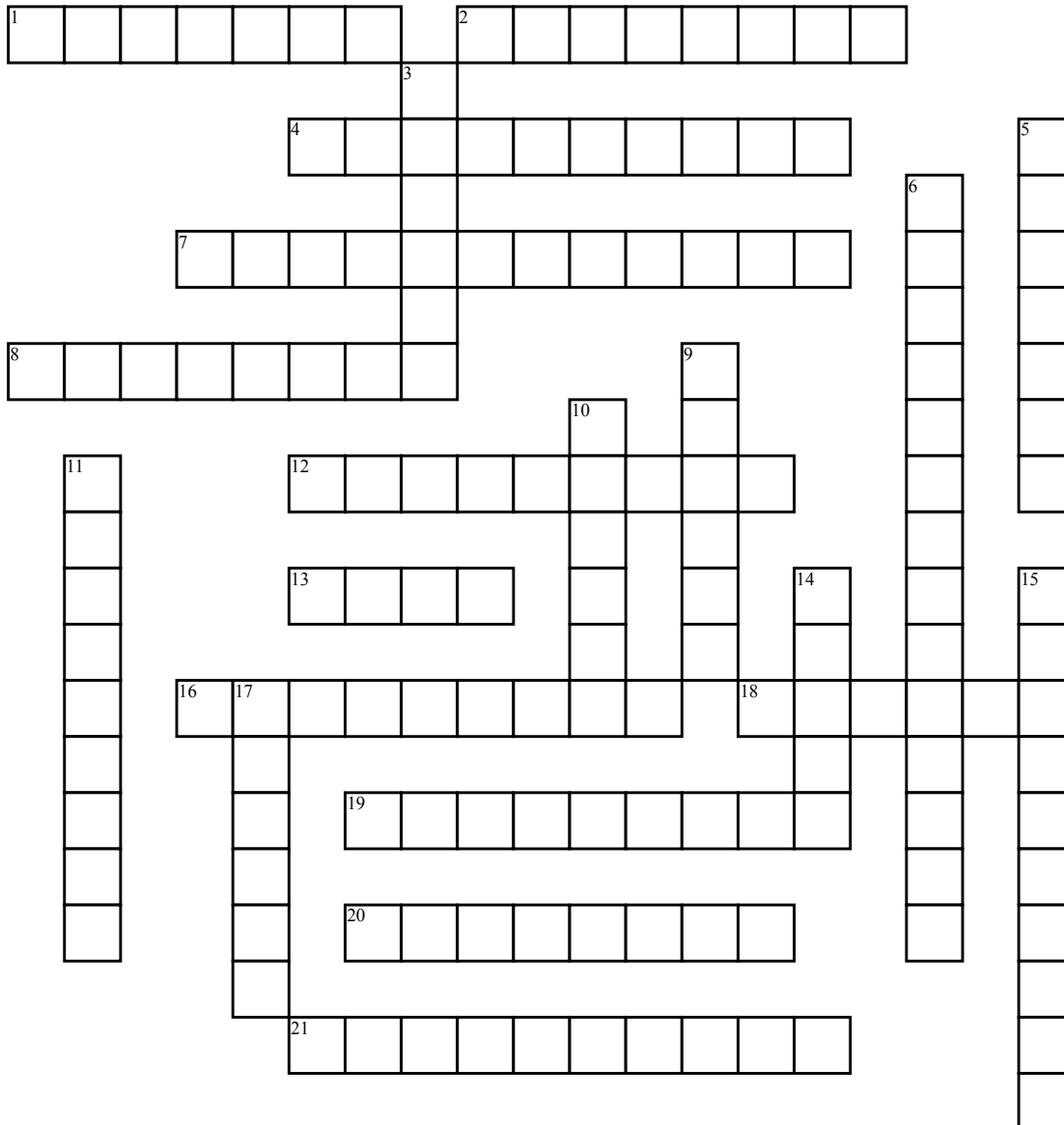


Cleaning and Sanitizing



Across

1. Use to make sure that sanitizer is at the correct concentration
2. Sanitizer with temperature dependent of the pH of water
4. Reduces pathogens to safe levels
7. Needed so staff can see chemicals easily
8. Removes food and debris
12. Clean and sanitize after _____ when in continuous use
13. Sanitizing at 171* of above

16. Store wet wiping cloths in
 18. Sanitizers taken out of their original containers need
 19. Diarrhea and vomit can contain
 20. Dish washing machine with final rinse temp of 180* or above
 21. Cloths at manual dish washing stations should have
- Down**
3. Do this before cleaning and sanitizing stationary equipment

5. Chemical used to remove mineral build-up
6. Four questions for creating a Master Cleaning Schedule
9. First step in cleaning and sanitizing
10. Sanitizer with a concentration of 12.5-25 ppm
11. Too much sanitizer can be
14. Follow manufacturer's instructions for ppm's
15. Glassware should be stored
17. Last step in cleaning and sanitizing