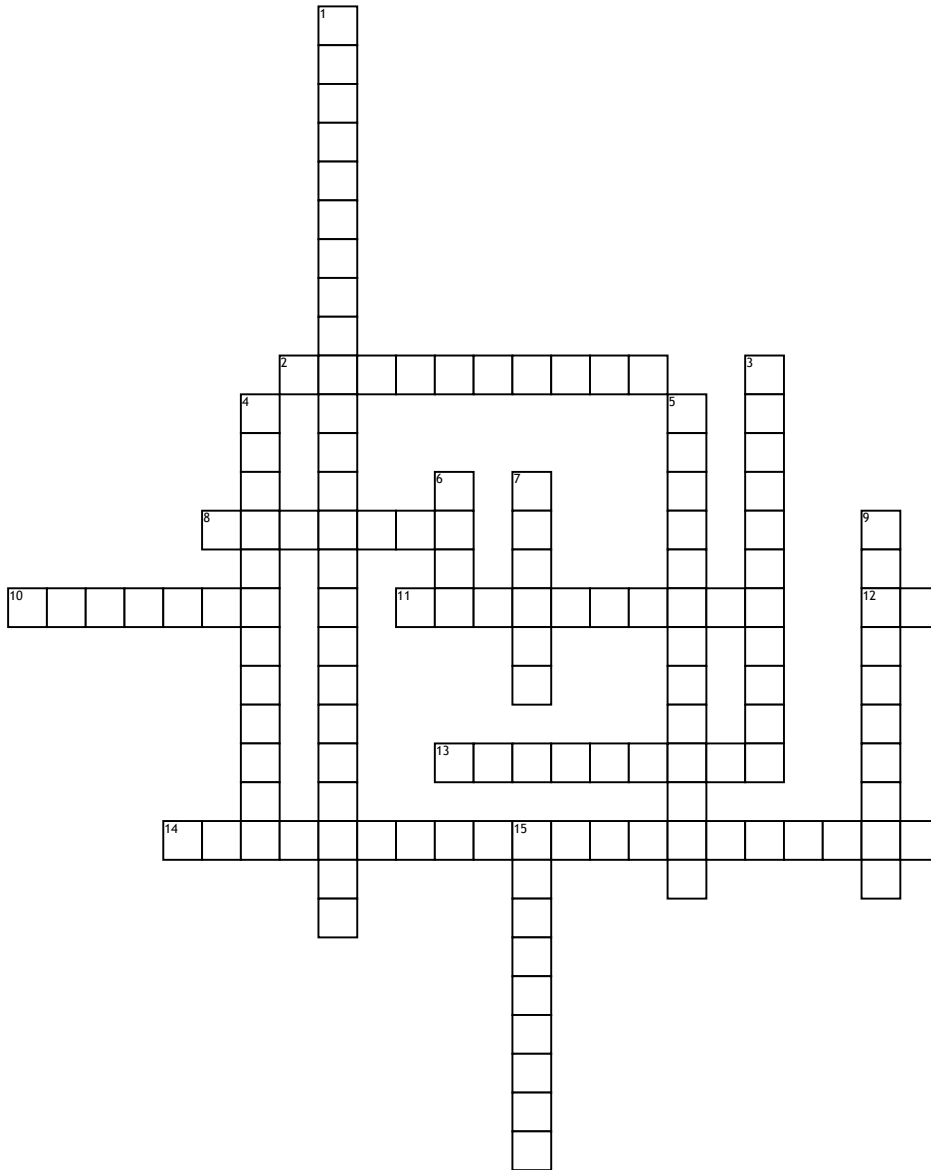


# FOOD SAFETY



## Across

2. 180F acceptable temperature for which dishmachine cycle

8. 0 to -10F temperature range

10. lowering down to temperature of 70F after 2 hours of cooking and 40F after 4 hours is the process of \_\_\_\_\_?

11. These canned products are not ok to use due to botulism

12. fake nails are ok when working with food since you are wearing gloves? Yes or No

13. Process of \_\_\_\_\_ of food is 165F in 15 seconds

14. What method of warewashing do we use if our dishmachine is out of service?

## Down

1. this is defined as two or more illness caused by the same germ (bacteria, toxin or virus) which are linked to eating the same food

3. Best way to prevent the spread of infection

4. 34-40F temperatures?

5. What chemical do we use in sanitizing surfaces in our kitchen

6. True or False- Always change gloves when changing task?

7. Which part of the shelf raw chicken and poultry should stored

9. When food is out for more than two hours it will be on the \_\_\_\_\_?

15. Final process of ware washing is?