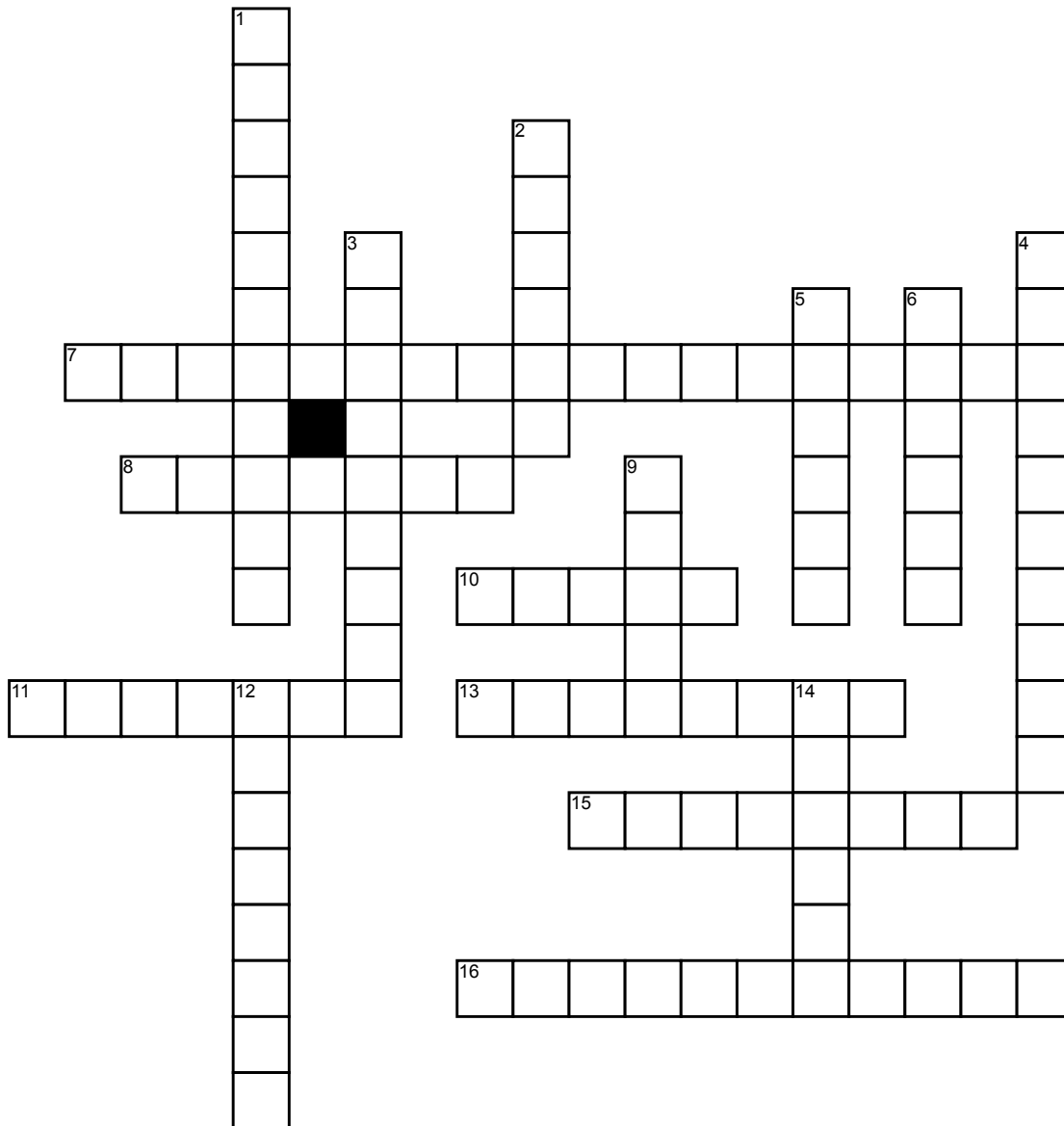


Safe Food Handling



Across

- 7. A knife that has cut raw chicken is used to chop vegetables. What is this an example of?
- 8. The _____ point calibration method to test a thermometer is acceptable but is more dangerous.
- 10. What is the protective layer that forms around bacteria when it cannot reproduce?
- 11. Most food safety errors occur in what stage?
- 13. Hair in food is an example of what kind of contamination?

- 15. You should measure the _____ temperature of food
 - 16. What temperature does re-heated food need to be cooked to?
- Down**
- 1. The most important hygiene step a food handler can take is _____
 - 2. A food handler must wash their hands for _____ seconds
 - 3. What is the first stage of the food handling cycle?

- 4. Regardless if you have a 2-compartment sink or a 3-compartment sink, 1 sink must be designated for what?
- 5. What is the "zone" called in which bacteria grow rapidly?
- 6. A designated hand washing station must have what kind of soap?
- 9. The flu, hepatitis, and HIV are forms of what kind of pathogen?
- 12. What is the safest way to calibrate a bi-metallic thermometer?
- 14. How do you let dishes dry after they have been sanitized?