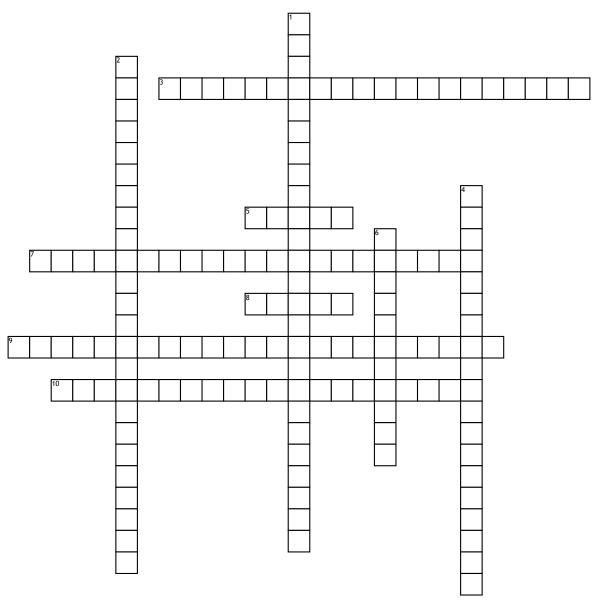
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## Chapter Ten Serve Safe



## **Across**

- **3.** A significant threat or danger to health that requires immediate correction or closure to prevent injury.
- **5.** Have a plan to monitor and maintain flood-control equipment, have emergency-contact information for the regulatory authority, and keep a supply of bottled water are for making plans in case of what?
- **7.** The points in the process where the identified hazards can be prevented, eliminated, or reduced to safe levels.
- **8.** Conduct a hazard analysis, determine CCPs, establish critical limits, establish monitoring procedures, identify corrective actions, verify that the system works, and establish procedures, for record keeping and documentation are principles of what?
- **9.** The manager's responsibility to actively control the five common and other risk factors of foodborne illnesses.
- **10.** Senior management, risk management, public relations, operations, finance, marketing, and human resources are a part of what?

## Down

- 1. Identify steps that must be taken when a critical limit is not met.
- 2. Working with the regulator authority to resolve issues, cleaning and sanitizing all areas of the operation, throwing out all suspect food, investigating to find the cause of the outbreak, reviewing food handling procedures to identify if standards are not being met or procedure are not working, develop a plan to reassure guests that the food you serve is safe are for recovering from what?
- 4. List of media responses or a question-and-answer sheet that suggests what to say for each crisis, sample press releases that can be tailored quickly to each incident, list of media contacts to call for press conferences or news briefings, and plan for communicating with staff during the crisis are a part of what plan?
- **6.** Arrange access to an electrical generator and a refrigerated truck that you can use in the event of an emergency, prepare menu with items that do not require cooking to use in the event of an emergency, an develop a policy that addresses when cooler doors should be open are in case of what?