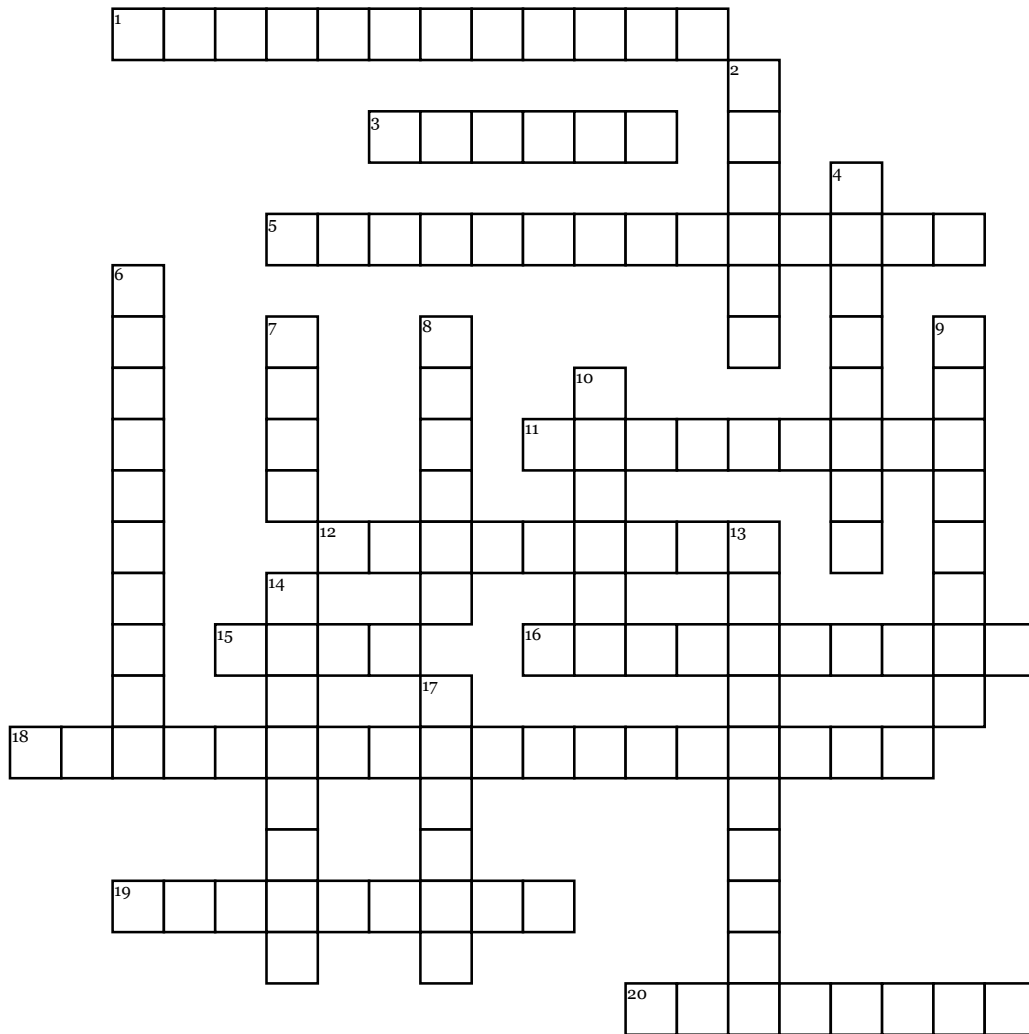


Name: _____

Date: _____

Cleaning and Sanitizing



Across

1. Needed so staff can see chemicals easily
3. First step in cleaning and sanitizing
5. Questions for creating a master cleaning schedule
11. Too much sanitizer
12. Diarrhea and vomit contain
15. Submerge in water 171* for 30 seconds

16. Clocks at manual dish washing stations need
18. Wet wiping cloths should be stored in
19. Clean and Sanitize utensils in continuous use
20. Dish washers with a final rinse temperature of 180*

Down

2. Chemicals taken out of their original containers need
4. Sanitizer temperature depends on pH

6. Store glasses
7. Rinse, Swap, Spray,
8. Last step in cleaning and sanitizing
9. Removes food and debris
10. Sanitizing with a ppm of 12.5-25
13. Reduces pathogens to safe levels
14. Removes mineral build-up
17. Do this before cleaning and sanitizing stationary equipment

Word Bank

Labels
Cleaning
Soak
High temp
Scrape

Second Hand
Heat
Upside down
Norovirus
Delimers

Unplug
What Who When How
Four Hours
Chlorine
Good Lighting

Sanitizing
Iodine
Air Dry
Corrosive
Sanitizing Solution