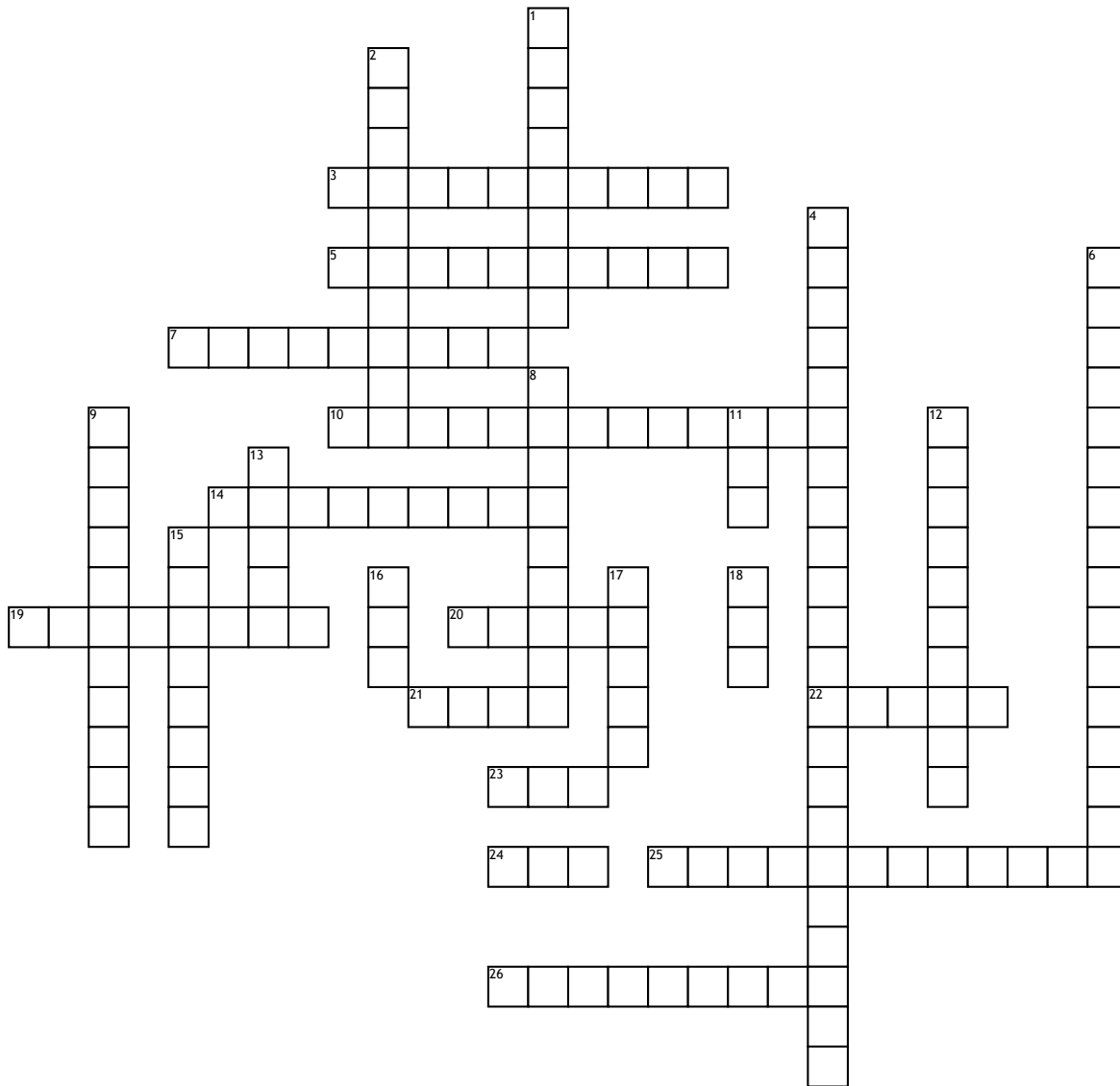


# Safety & Sanitation Review (Foods II)



## Across

3. 41-135 degrees Fahrenheit is called the \_\_\_\_\_.
5. The first thing to do for electrical shock is to \_\_\_\_\_ the main power source.
7. What food borne illness is associated with an infected handler?
10. What food borne illness is associated with unpasteurized (raw) milk/contaminated water?
14. The "bad" bacteria that cause food borne illness are called \_\_\_\_\_.
19. Bacteria need the following to grow: food, low acidity, time, temperature, oxygen and \_\_\_\_\_.
20. What food borne illness is associated with human mucous (sneezing/coughing)?
21. Thawing foods in cold water, changed every 30 minutes is safe. True or False

22. What food borne illness is associated with under cooked ground beef?
23. What is the correct internal cooking temperature for leftovers?
24. What is the correct internal cooking temperature for seafood, beef, veal, lamb, pork?
25. \_\_\_\_\_ is the safest way to thaw foods.
26. Foods can be thawed in the \_\_\_\_\_ if cooked immediately afterwards.
- Down**
1. A mixture of \_\_\_\_\_ bleach and ammonia creates a toxic, deadly gas.
2. What food borne illness is associated with feces and improper hand washing?
4. What food borne illness is associated with time/temperature abused foods?
6. First aid for a first degree burn is \_\_\_\_\_.

8. The first dishes to be washed are \_\_\_\_\_.
9. Applying direct pressure is the proper first aid for a \_\_\_\_\_.
11. Food should not be left in the danger zone longer than \_\_\_\_\_ hours.
12. What food borne illness is associated with raw poultry and eggs?
13. What should never be used to put out a grease fire?
15. What food borne illness is associated with improperly canned foods/honey?
16. What is the correct internal cooking temperature for ground meat?
17. A \_\_\_\_\_ knife is a safe knife.
18. What is the correct internal cooking temperature for all poultry?