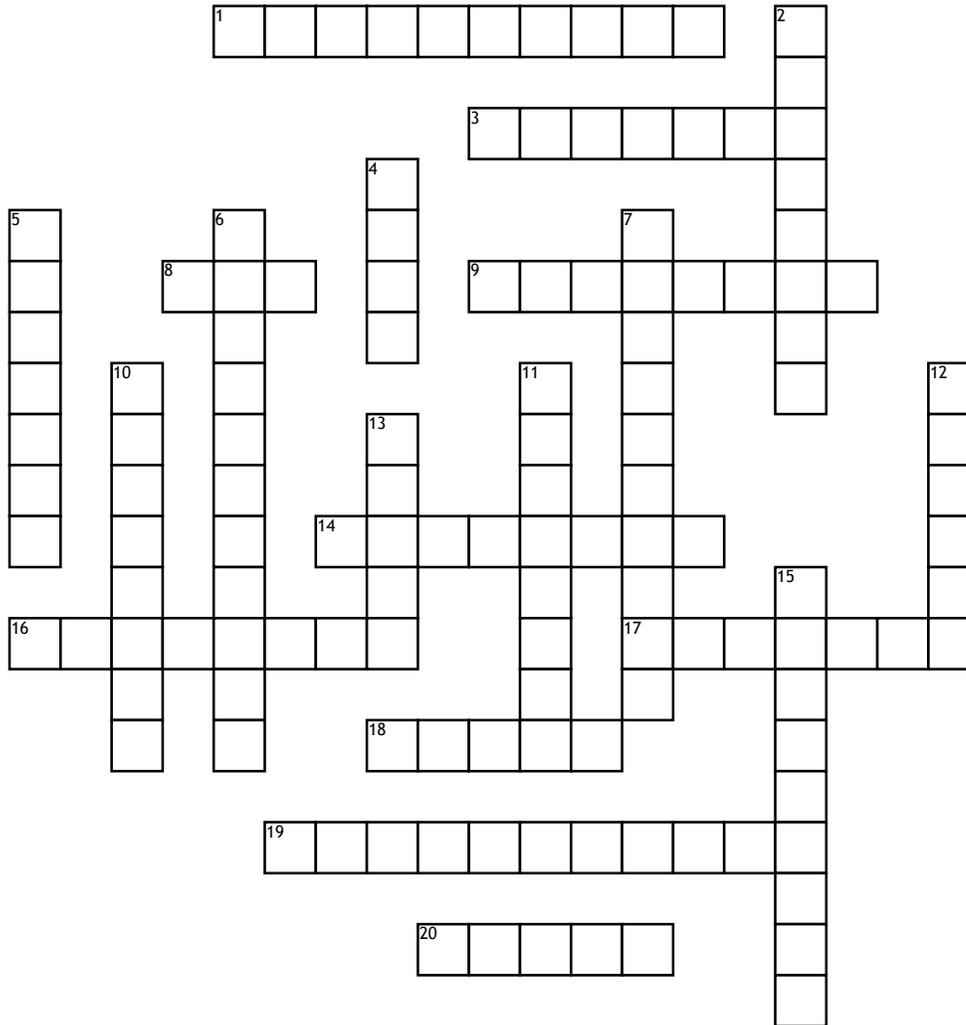


# ServSafe Chapter 10



**Across**

- 1. When \_\_\_\_\_ the cleaning programs there are 4 key factors to make sure you do.
- 3. \_\_\_\_\_ areas should have good lighting, hooks for hanging, utility sink and floor drain.
- 8. Tableware and utensils should be at least \_\_\_\_\_ inches off the floor.
- 9. \_\_\_\_\_ removes food and other dirt from a surface.
- 14. there are 5 steps on how to clean and \_\_\_\_\_ a 3-comp sink.
- 16. Chlorine, Iodine, and Quaternary ammonium solution or quats are 3 common types of \_\_\_\_\_ sanitizers.
- 17. \_\_\_\_\_ surfaces must be cleaned regularly such as floors, ceilings, walls, etc.

- 18. \_\_\_\_\_ clean mops, brushes, or other tools in sinks to prevent contamination.
- 19. Manual dishwashing operations usually use 3-\_\_\_\_\_ sinks to clean and sanitize larger items.
- 20. If you transfer chemicals to another container you must \_\_\_\_\_ the new container correctly.

**Down**

- 2. regular cleaning \_\_\_\_\_ the build-up of dust, dirt, and food residue.
- 4. there are \_\_\_\_\_ steps to dishwasher operations.
- 5. When heat sanitizing, soak items in hot water at 171F for at least 30 \_\_\_\_\_.

- 6. \_\_\_\_\_ machines sanitize by using either hot water or a chemical sanitizing solution.
- 7. \_\_\_\_\_ reduces pathogens on a surface to safe levels.
- 10. The most critical sanitizers are- concentration, temperature, contact time, water \_\_\_\_\_ and pH.
- 11. You should store \_\_\_\_\_ and utensils with handles up.
- 12. Some equipment are designed to have cleaning and sanitizing solutions \_\_\_\_\_ through them.
- 13. Schedule time for training or work in \_\_\_\_\_ groups training by area.
- 15. To develop an \_\_\_\_\_ cleaning program focus on 3 important factors.

**Word Bank**

- |           |          |             |             |          |
|-----------|----------|-------------|-------------|----------|
| Never     | Non-food | Five        | six         | storage  |
| Chemical  | Prevents | Sanitizing  | Hardness    | small    |
| seconds   | Pumped   | Compartment | monitoring  | cleaning |
| effective | flatware | label       | dishwashing | Sanitize |