

# BE SMART KEEP FOODS APART DON'T CROSS-CONTAMINATE

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			8															
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10									11									
								12										
13																		

Across:

1. Cross contamination occurs when \_\_\_\_\_ from one source are spread to other foods.
6. In a \_\_\_\_\_ - \_\_\_\_\_ operation, do not let customers use soiled plates or silverware for refills.
10. Practice good \_\_\_\_\_ and wash your hands after handling raw food.
12. \_\_\_\_\_ a different color cutting board for each product.
13. To avoid cross contamination, use \_\_\_\_\_ or gloves when handling ready-to-eat foods.

Down:

2. Store cooked and ready-to-eat foods \_\_\_\_\_ raw meat and poultry.
3. Prepare raw meats, fish and poultry in \_\_\_\_\_ areas from cooked and ready-to-eat foods.
4. To avoid \_\_\_\_\_ contamination, employees must know what cleaners and sanitizers to use for each job.
5. Never \_\_\_\_\_ fresh food with food being replaced.
7. Use disposable towels to prevent the \_\_\_\_\_ of microorganisms from cleaning cloths to equipment or utensils.
8. Clean and sanitize all work surfaces, equipment and utensils after each \_\_\_\_\_.
9. Cross contamination is a major food \_\_\_\_\_ in your operation.
10. Preventing cross contamination starts with the basic principle of creating physical and \_\_\_\_\_ barriers.
11. \_\_\_\_\_ are the most common carriers of microorganisms in the kitchen.

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## Answer Key

	<sup>1</sup> M	I	C	R	O	O	R	G	<sup>2</sup> A	N	I	S	M	<sup>3</sup> S				
									B					E				
									O					P				<sup>4</sup> C
									V					A		<sup>5</sup> M		H
								<sup>6</sup> S	E	L	F	<sup>7</sup> S	E	R	V	I	C	E
			<sup>8</sup> T									P		A		X		M
			A				<sup>9</sup> H					R		T				I
<sup>10</sup> P	E	R	S	O	N	A	L	<sup>11</sup> H	Y	G	I	E	N	E				C
R			K			Z		A				A						A
O						A		N				D						L
C						R		D										
E						<sup>12</sup> D	E	S	I	G	N	A	T	E				
D																		
<sup>13</sup> U	T	E	N	S	I	L	S											
R																		
A																		
L																		

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1. Cross contamination occurs when \_\_\_\_\_ from one source are spread to other foods.
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### Down:

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