

The Safe Foodhandler

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Cross-Contamination

1. _____

2. Foodhandlers: _____

Grooming Habits

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

11. _____

12. _____

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The Safe Foodhandler, continued

Hand-Washing Procedure

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

When to Wash Your Hands

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

Personal Health

1. Illness: _____
2. Wounds: _____

The HACCP System

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

What is HACCP?

1. _____
2. HACCP combines: _____
3. HACCP helps:
 - _____
 - _____
 - _____
 - _____

HACCP Hazards

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

The HACCP System

1. Critical Control Point: _____

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The HACCP System, continued

2. Common Control Points:

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

Controlling Hazards

1. Minimum Internal Temperature: _____

2. Temperature Danger Zone: _____

Monitoring the System

1. _____

2. _____

3. _____

The Flow of Food

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Receiving and Storing Food Safely

1. _____
2. _____
3. Dry Storage: _____
4. Refrigerated Storage: _____
5. Frozen Storage: _____
6. _____

General Preparation and Cooking Guidelines

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____

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The Flow of Food, continued

Holding Food Safely

1. _____

5. _____

2. _____

6. _____

3. _____

7. _____

4. _____

8. _____

Serving Food Safely

1. _____

4. _____

2. _____

5. _____

3. _____

Cooling Food Safely

1. Two-Stage Method: _____

2. One-Stage Method: _____

Reheating Foods Safely

1. _____

2. _____

Disposal Point

1. _____

2. _____

3. _____

4. _____