

CULINARY ARTS SANITATION PROCEDURES

- 2 pages
- Short Response
- Matching
- Bullet Points

Sanitation Procedures

What is Cross-contamination? Give two examples of how it can occur

Name: _____

What is the temperature danger zone? How long can a food item be in this zone?

Match the food item with the correct cooking temperature.

Chicken	165°F
Ground Beef	155°F
Salmon	145°F
Turkey	165°F
Stuffing	165°F
Raw Eggs	145°F
Flounder	145°F

According to the FDA, what 3 ways should you thaw food?

Why is it important to refrigerate food at or below 40°F?

The removal of visible dirt, grime or food products is known as?

The process of killing pathogens by either heat or chemicals is known as?

Describe Heat Sanitizing

Describe Chemical Sanitizing

Describe the impact of sanitation on the kitchen.