Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

Safety and Sanitation Remediation

**Today’s Skills:**

I can identify safety and sanitation rules and the guidelines necessary to maintain a safe working environment.

**Hazards (Biological, Physical, Chemical)**

Create a set of flash cards for each hazard; draw the hazard on one side and labeling the hazard on the other.

**FIFO**

Create a set of flash cards for FIFO.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **FATTOM**  Label the Feathers of TOM TURKEY with the conditions bacteria needs to grow.  /Users/epeay/Downloads/TomTurkey.jpg | **Food Preparation**  How to thaw food & how not to thaw food.  Draw the correct answer:   |  |  | | --- | --- | | The safest way to thaw!  Plan ahead needs 2-3 days. | A safe way, but  cook immediately | | Uses lots of water  but still safe. | DON’T ever thaw here! | |
| **Food Safety Temperatures**  Fill in the blanks.  Cooking%20Temperatures.jpg | **Safety & Sanitation Questions**  Fill in Blanks.  /Users/epeay/Downloads/WearGloves.jpg |

**Safety & Sanitation Questions Continued**

Draw a line from the method to tell me if it is a safe or unsafe way of putting out a grease fire.

|  |  |
| --- | --- |
| Baking Soda  Sugar  Smoother  Salt  Flour  Fire Extinguisher  Water  Lid | NOT Safe, DO NOT DO THIS!  SAFE Method |