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 SodaSugarSmootherSaltFlourFire ExtinguisherWaterLid | NOT Safe, DO NOT DO THIS!SAFE Method |