Safety and Sanitation

Please write the definition to the following: create a word document with your answers to send to me.

Flammable Hygiene

Shock Shelf Life

Abrasion Perishable

Laceration Fungi

Puncture Wound Mold

Contaminated Bacteria

Direct Contamination Viruses

Cross Contamination Sanitizing

Hazard Parasite

Toxin

Answer the following:

1. List the possible culinary workplace safety issues.
2. Describe first aid measures for burns.
3. What are the sources of food contamination?
4. What are the sources of chemical contamination?
5. List appropriate personal hygiene for the workplace.
6. What are personal health practices to avoid the spread of foodborne illness.
7. Explain how to properly clean, sanitize and store dishes and glassware.

Bacteria

There are several food borne bacteria, please write down 5 bacteria, causes and illness associated with each.

Internal Food Temperatures

You will need to know the internal temperature for beef, poultry and pork. Please provide the internal temperature for all and name the bacteria if the proper internal temperature is not reached.

\*\*\*Due Wednesday, September 30th – Email word document to me\*\*\*