

## Safety and Sanitation Review Terms

20	Acidity	Sauté pan
Salmonella	Time	Saucepan
Botulism	Temperature	Baking sheet
Toxoplasmosis	Oxygen	Liquid measuring cup
Campylobacter	Moisture	Dry measuring cup
Norovirus	Microorganisms	Rubber scraper/spatula
C. Perfringes	Bacteria	Turner
Listeria	Parasites	Oven thermometer
Staph	Viruses	Peeler
E-coli	Toxins	Measuring spoons
Poultry & Eggs	Refrigerate	Grater
Beef	30 minutes	Mixer
Gravies & Catered Food	2 hours	Whisk
Green leafy vegetables	41-135° F	Colander
Kitty Litter	Microwave	Meat thermometer
Canned goods	Wet paper towel	
Dairy and Melons	Dry oven mitt	
Food	Baking soda	