

ServSafe Chapter 5

Across

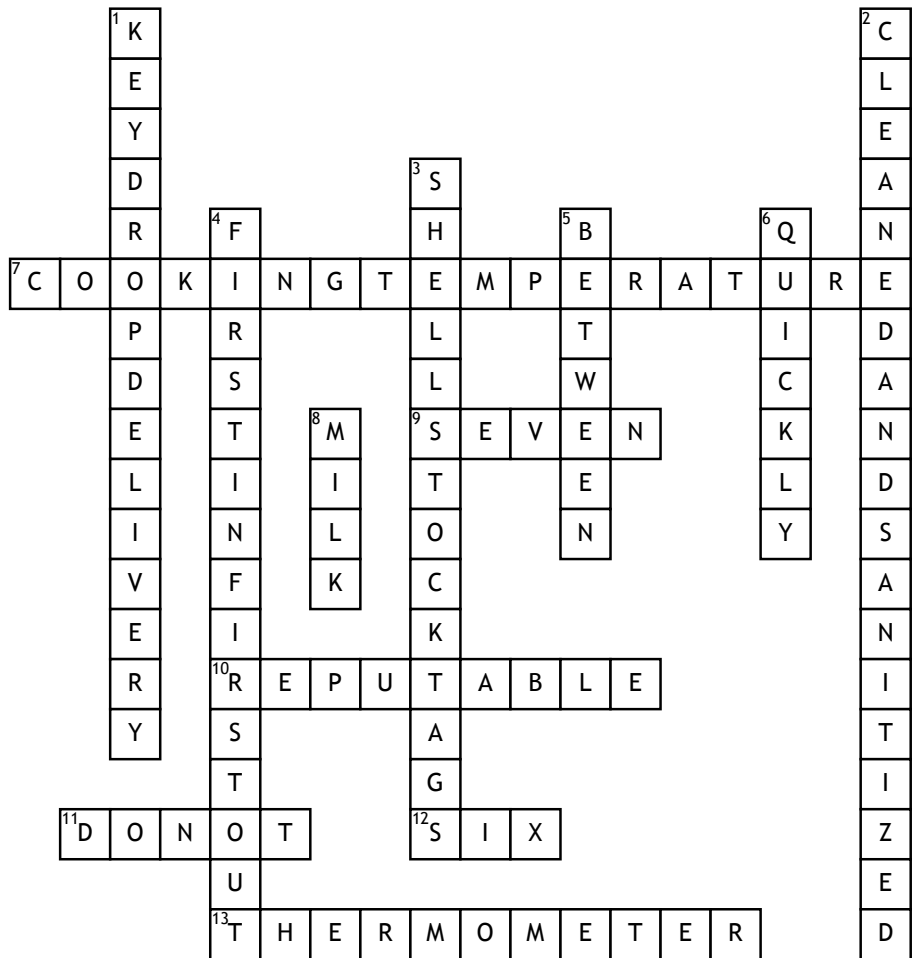
7. When storing food from top to bottom shelves, the order is determined by the minimum internal _____.

9. RTE TCS foods can be stored for only _____ days.

10. Food must be purchased from approved, _____ suppliers

11. To prevent recall items from being put back into inventory label them " _____ use"

12. Store items away from walls and at least _____ inches off the floor.



13. An important tool staff needs to have during receiving deliveries

Down

1. Food received after-hours is referred to as a _____.

2. Cans with a contaminated surface may be _____, allowing them to be used.

3. This needs to be kept for 90 days after the last piece is consumed

4. What FIFO Stands for

5. When receiving ROP or vacuum sealed packaging, insert the thermometer

_____ two packages.

6. Once a delivery is inspected, food items must be stored as _____ as possible in the correct area.

8. One food that can be received at 45°F is _____.

