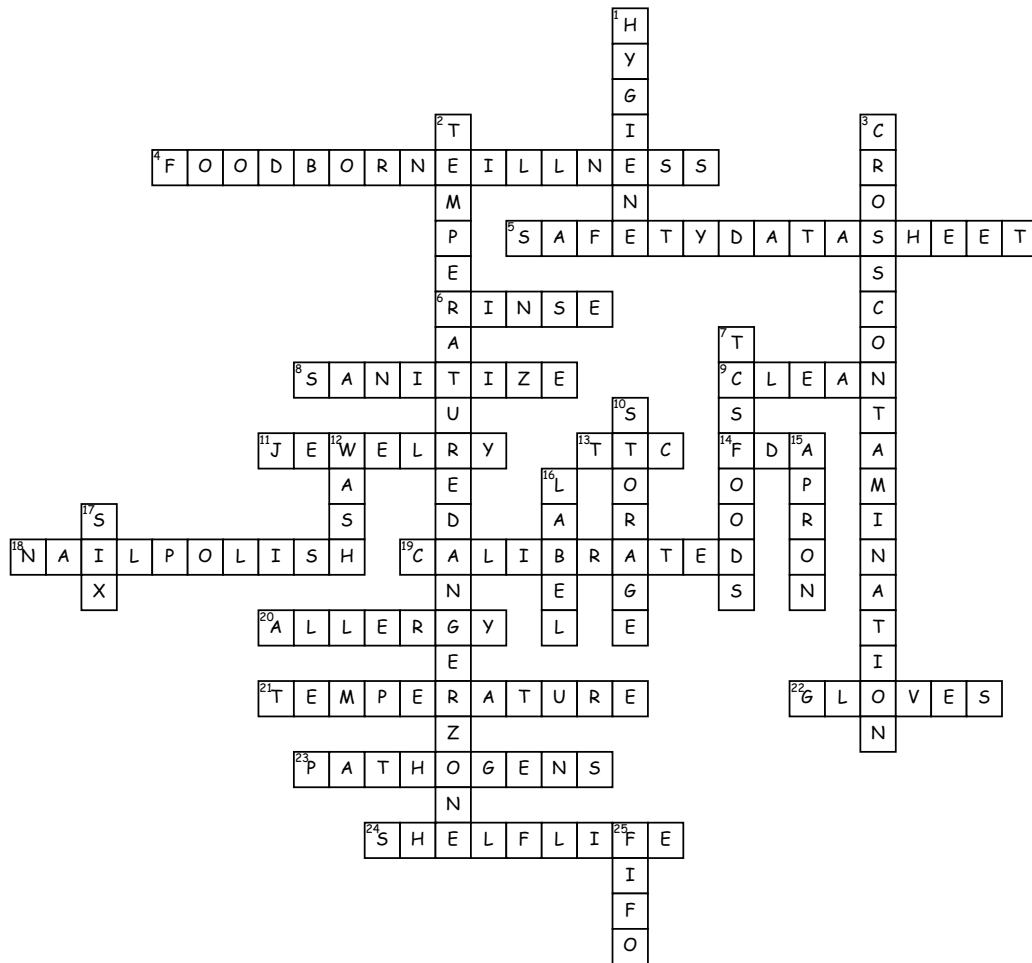


Name: _____ Date: _____

ServSafe Crossword



Across

4. Any illness resulting from the food spoilage of contaminated food, pathogenic bacteria, viruses, or parasites that contaminate food.
5. When chemicals are stored, a _____ should always be present.
6. What is the second step in washing dishes?
8. What is the third step in washing dishes?
9. Before every task make sure that your hands are _____.
11. You should not wear _____ in the kitchen.
13. Temperature Time Control
14. The Food and Drug Administration
18. Employees nails should be free of _____.

19. Make sure the thermometer is always correctly _____.

20. Always be sure to clean and sanitize the necessary items in the kitchen if someone has an _____.

21. Always cook for to the correct _____.

22. After every task, employees should change what?

23. Follow the correct safety procedures to prevent the growth of _____.

24. TCS foods have a _____ of seven days.

Down

1. Employees should always have good _____.

2. 41 degrees fahrenheit -135 degrees fahrenheit

3. When cooking or preparing different foods, keep utensils and surfaces clean and/or separate to prevent _____.

7. _____ have a shelf life of seven days.

10. _____ of food should always be separate from _____ of chemicals.

12. What is the first step in washing dishes?

15. Employees must always wear an _____ in the kitchen.

16. If a chemical is transferred into a new container, be sure to add a _____.

17. How many inches should food be stores off of the ground?

25. First in, first out.

Word Bank

pathogens
jewelry
six
sanitize
temperature
TCS foods
TTC

FDA
foodborne illness
wash
safety data sheet
rinse
shelf life

gloves
FIFO
nail polish
calibrated
cross contamination
Temperature Danger Zone

allergy
hygiene
storage
clean
apron
label