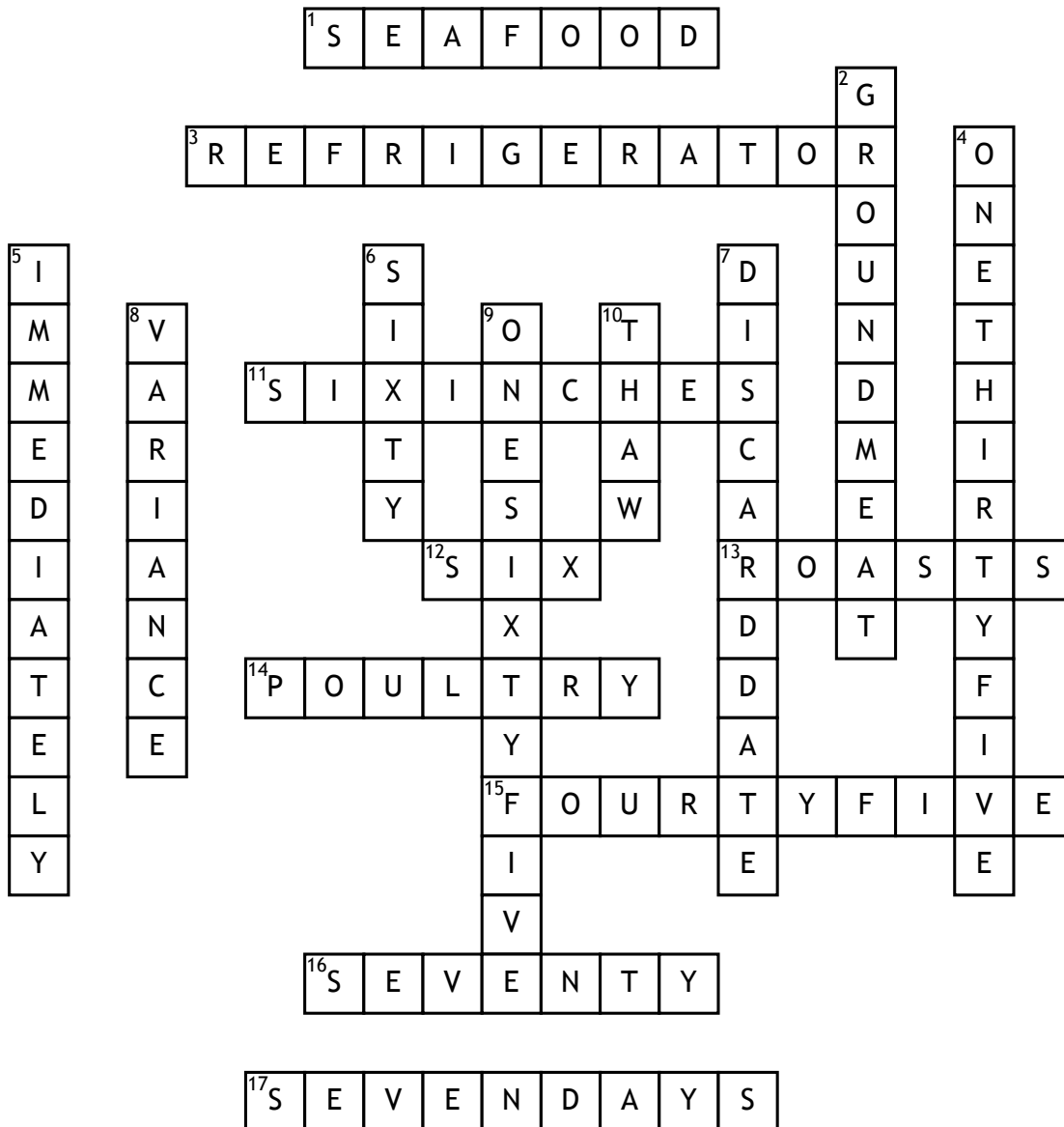


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Chapters 7 and 8



## Across

1. I am cooked to 145 degrees for 15 seconds, and I swim?
3. It is best to thaw completely in the \_\_\_\_\_ before cooking.
11. How far above the floor should food be stored?
12. Cool food down in how many hours total?
13. You have to cook these to 145 degrees for 4 minutes.
14. I am cooked to 165 degrees for 15 seconds and I fly?
15. What air temperature can you store shell eggs at \_\_\_\_ or lower?

16. Submerge frozen items to thaw under what temperature \_\_\_\_\_ or lower?

17. How long can you keep ready to eat prepped food in house?

## Down

2. I am cooked to 155 degrees for 15 seconds?
4. Fruits, vegetables, grains, and legumes are cooked to what degree? Write it out
5. If you thaw in the microwave, you must do what with it? It must be cooked when?

6. Do not cook the food for longer than \_\_\_\_\_ minutes before service.

7. Besides the name of the product and the date that it was made, what else needs to be on it?

8. You need this document if you are smoking food as a way of preserving or packaging fresh juice on site for sale at a later time.

9. Stuffed meats are cooked to what minimal cooking degree? Write out the word

10. Never \_\_\_\_\_ food at room temperatures.