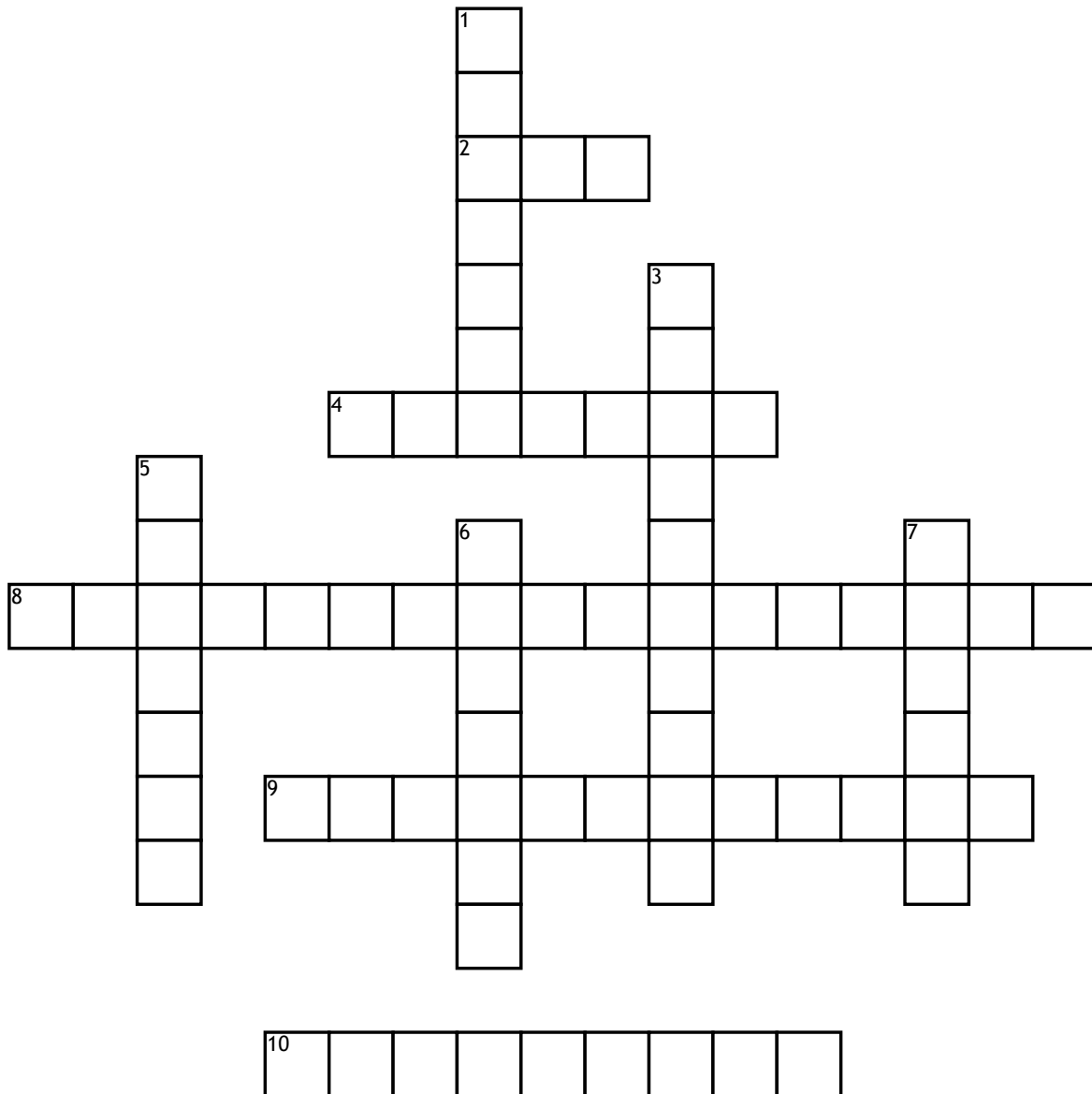


Chap 8- 10 ServSafe



Across

- 2. The federation that insures all equipment used in a restaurant is food gradeable
- 4. The flow of food start with purchasing and ends with _____ customers
- 8. Reheating food or tossing food out is an example of which step in the HACCP plan?
- 9. lacking the the ability to absorb germs or bacteria
- 10. the process where materials are weakened or eaten away

Down

- 1. Which step in the HACCP plan is includes taking the temperature of food
- 3. The process to remove pathogens from a prep table
- 5. materials that are made to hold up or last are...
- 6. A handwashing station must be equipped with hot/cold running water, soap, way to dry hands, a trashcan and...
- 7. The three sanitizing solutions that can be used in a restaurant are: Quats, Chlorine, and ..