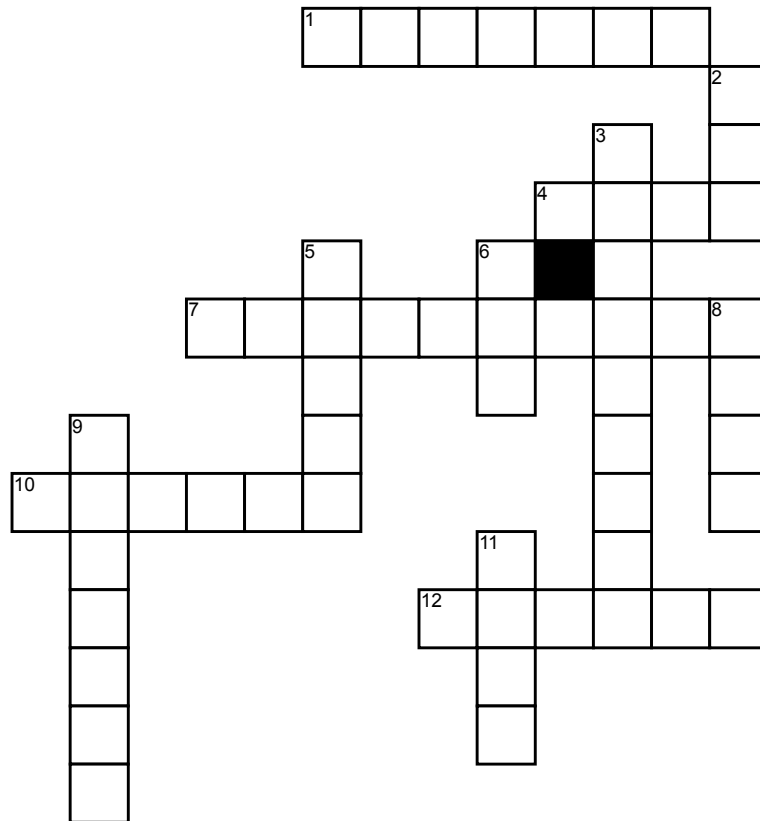


Do you know yours Temperatures



Across

1. What product has internal temp of 165F?

4. For _____ Santizing to work water must be 171F

7. What product has internal temp of 155F?

10. What product has internal temp of 135F?

12. What shelf is raw chicken stored?

Down

2. What type of food is received at 135F?

3. For washing dishes what chemical is added to the first sink that has to be 110F?

5. What happens to most liquid when it reaches 212F?

6. 41F - 135F is known as the

8. What product has internal temp of 145F?

9. What happens to most liquids at 32F?

11. What type of food is received at 41F?