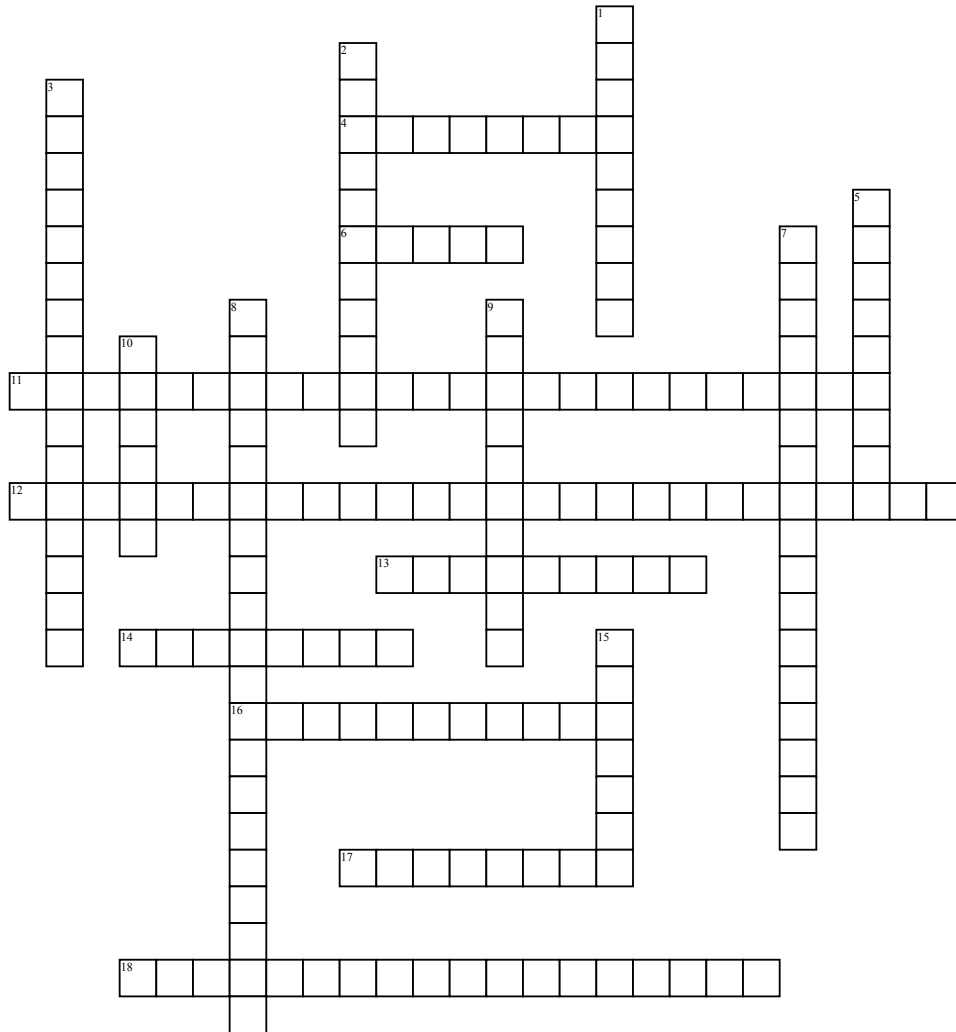


# Flow of Food: an introduction



**Across**

- 4. Use \_\_\_\_\_ equipment
- 6. Wash, rinse, and sanitize thermometers before and \_\_\_\_\_ use.
- 11. Thermometers that are attached to packages by suppliers
- 12. How to keep food safe in the first step of the flow of food
- 13. Degree used to calibrate a thermometer
- 14. Hold this thermometer close to the surface and remove any barriers before using
- 16. One of the tools needed to prevent time temperature abuse

- 17. Thermometer used to measure temperatures in storage areas and refrigerators
  - 18. Pathogens are transferred from one surface or food to another
- Down**
- 1. \_\_\_\_\_ probes are used to measure internal temperatures of stocks
  - 2. Maximum Register Thermometers are used to check temperatures in
  - 3. Used to measure thin cuts of meat
  - 5. Do this to a thermometer before each shift
  - 7. Thermometer used to measure internal temperature of thick cuts of meat

- 8. Only removing small amounts of product from the refrigerator will prevent
- 9. First step in the Flow of Food
- 10. Prepare RTEF \_\_\_\_\_ raw foods
- 15. \_\_\_\_\_ probes are used to measure griddles

**Word Bank**

- |                        |                              |                   |                            |
|------------------------|------------------------------|-------------------|----------------------------|
| Time Temperature Abuse | Immersion                    | Penetration Probe | Time Temperature Indicator |
| Cross Contamination    | Approved Reputable Suppliers | thermometer       | Dishwashers                |
| Separate               | Surface                      | after             | thirtytwo                  |
| Bimetallic Stemmed     | Air Probe                    | Purchasing        | Infrared                   |
| Before                 | Calibrate                    |                   |                            |