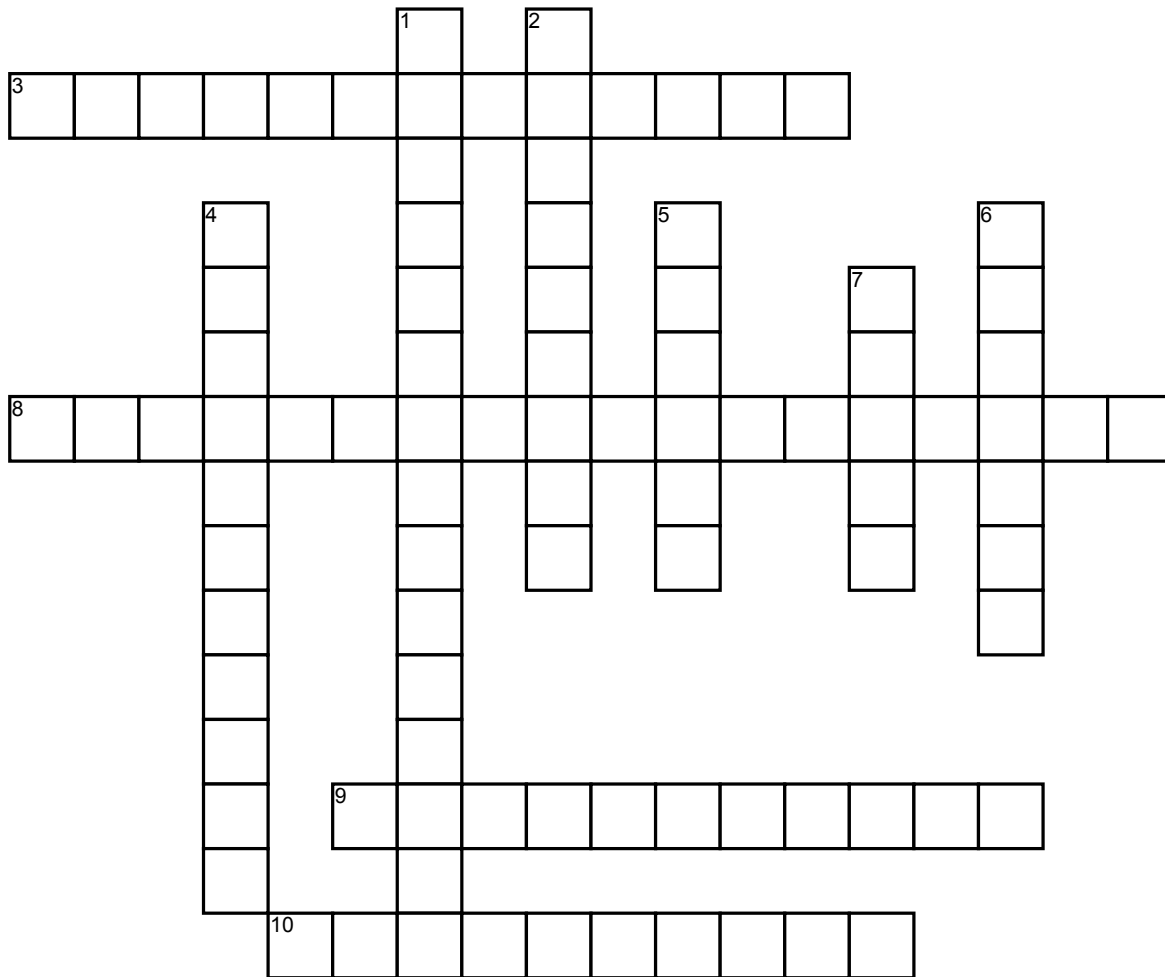


Food Safety Knowledge



Across

3. _____ is the presence of harmful substances that can cause illness.

8. WW.

_____ is any surface of equipment or utensils that food normally touches.

9. Keeping foods below 41F or 5C refers to what?

10. Keeping foods at or above 140F or 60C refers to what?

Down

1. What does FIFO stand for?

2. To make sure a thermometer is working proper, you must _____ it every day.

4. What is the most effective way to prevent cross contamination?

5. What is the acronym for Food, Acid, Time, Temperature, Oxygen and Moisture?

6. What does it mean to remove the visible debris from a food contact surface?

7. What is the general term for microorganisms, bacteria and viruses that can cause illness?