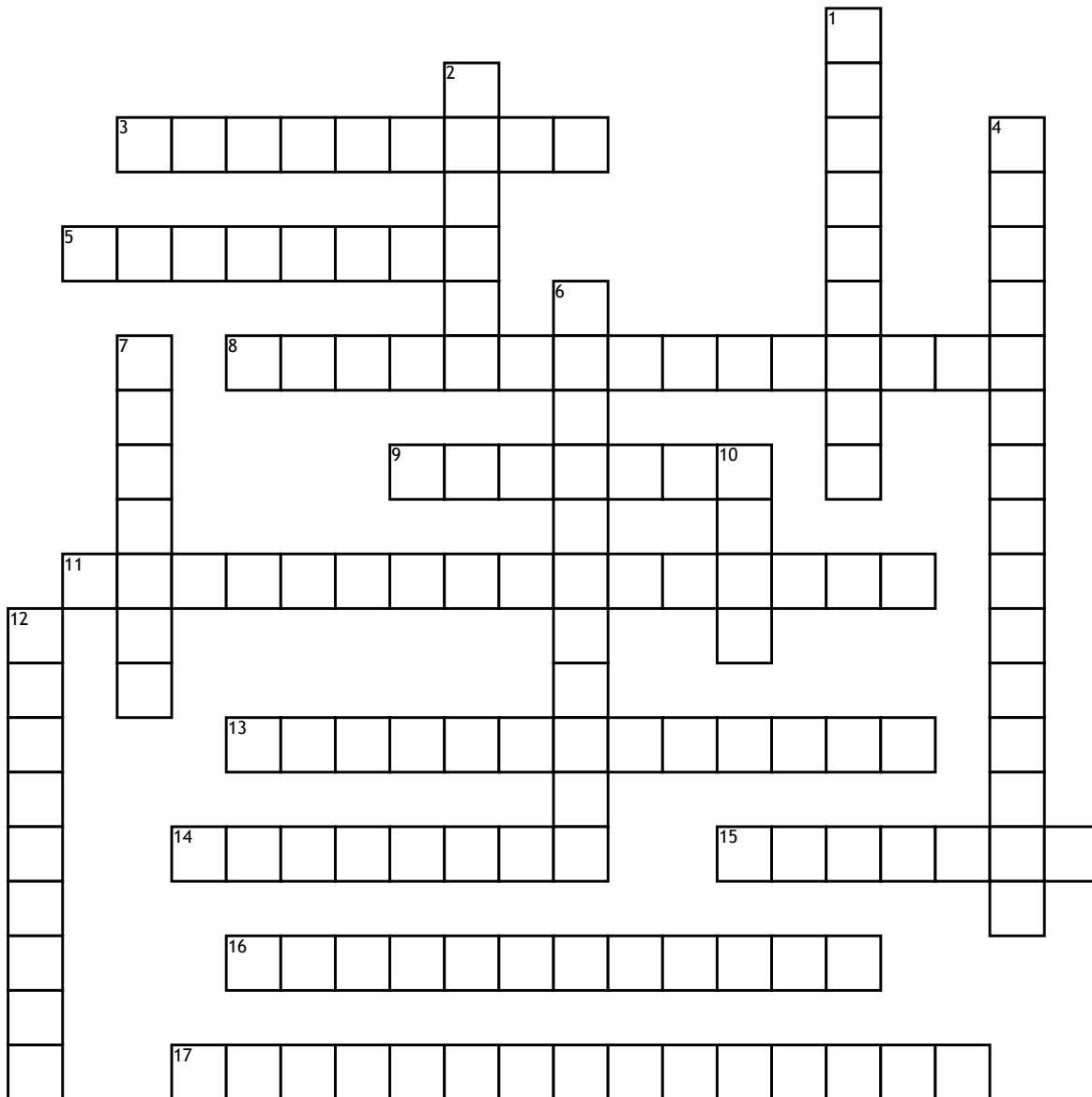


# Food Storage



## Across

3. What is the ideal temp for frozen food?

5. What should be the refrigerator temperature?

8. Do not thaw frozen foods at \_\_\_\_\_.

9. While food is on the serving line they should be /

11. What is the Celsius temperature a freezer should be kept?

13. What is the proper way to defrost foods?

14. What kind of container should refrigerated foods be placed in for storage?

15. Keep all frozen foods tightly \_\_\_\_\_ to prevent freezer burn.

16. All perishable foods should be kept in the \_\_\_\_\_.

17. What is FIFO?

## Down

1. What is the best way to thaw frozen food?

2. What should you do with shipments are damaged or at the wrong temperature?,

4. How do you protect items from dry storage from rodents, insects, and dust?

6. How soon should items that are defrosted or cooked in the microwave be served?

7. What should you do with all deliveries?

10. What should you do with all items when they are delivered?

12. When does safe food handling began?