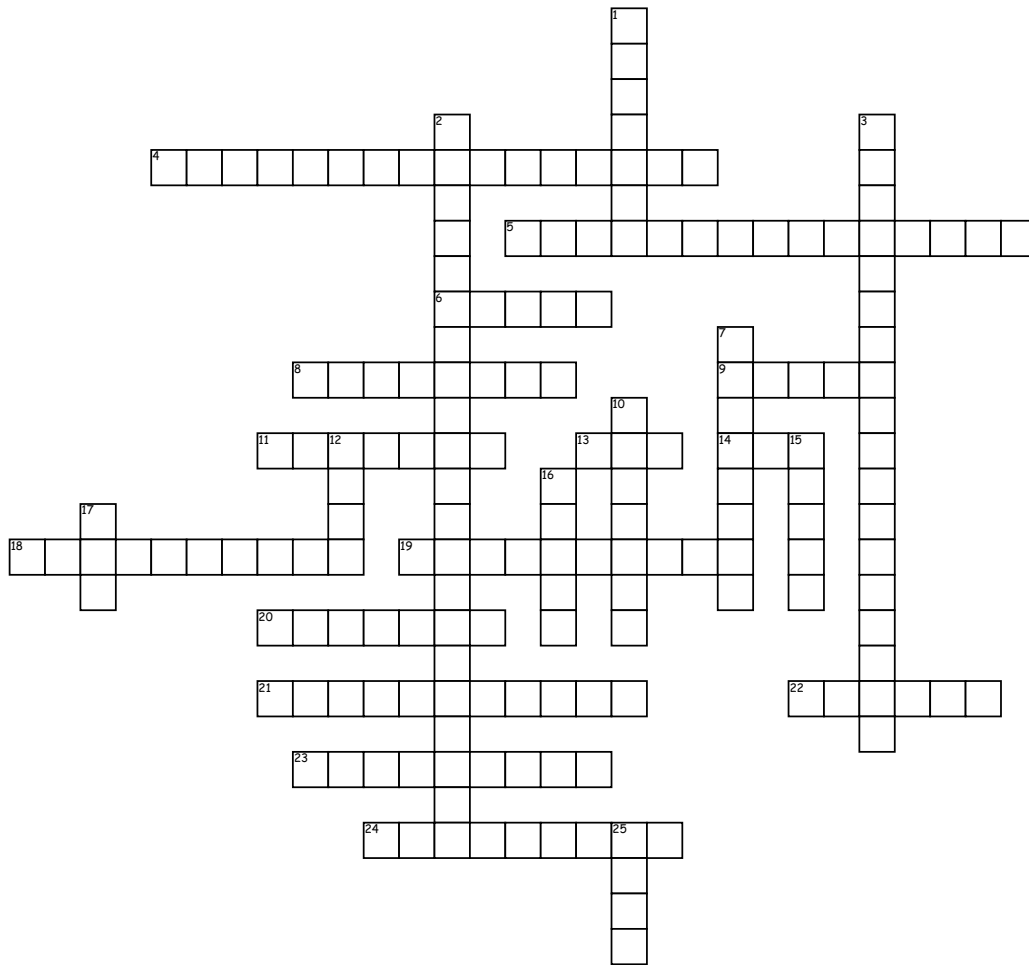


Name: _____

Date: _____

ServSafe Crossword



Across

- 4. Any illness resulting from the food spoilage of contaminated food, pathogenic bacteria, viruses, or parasites that contaminate food.
- 5. When chemicals are stored, a _____ should always be present.
- 6. What is the second step in washing dishes?
- 8. What is the third step in washing dishes?
- 9. Before every task make sure that your hands are _____.
- 11. You should not wear _____ in the kitchen.
- 13. Temperature Time Control
- 14. The Food and Drug Administration
- 18. Employees nails should be free of _____.

- 19. Make sure the thermometer is always correctly _____.
 - 20. Always be sure to clean and sanitize the necessary items in the kitchen if someone has an _____.
 - 21. Always cook for to the correct _____.
 - 22. After every task, employees should change what?
 - 23. Follow the correct safety procedures to prevent the growth of _____.
 - 24. TCS foods have a _____ of seven days.
- Down**
- 1. Employees should always have good _____.

- 2. 41 degrees fahrenheit -135 degrees fahrenheit
- 3. When cooking or preparing different foods, keep utensils and surfaces clean and/or separate to prevent _____.
- 7. _____ have a shelf life of seven days.
- 10. _____ of food should always be separate from _____ of chemicals.
- 12. What is the first step in washing dishes?
- 15. Employees must always wear an _____ in the kitchen.
- 16. If a chemical is transferred into a new container, be sure to add a _____.
- 17. How many inches should food be stores off of the ground?
- 25. First in, first out.

Word Bank

- | | | | |
|-------------------------|-------------|-----------|-------------------|
| storage | FIFO | sanitize | safety data sheet |
| apron | label | six | pathogens |
| cross contamination | shelf life | TCS foods | nail polish |
| Temperature Danger Zone | temperature | clean | calibrated |
| jewelry | rinse | hygiene | TTC |
| foodborne illness | FDA | allergy | wash |
| gloves | | | |