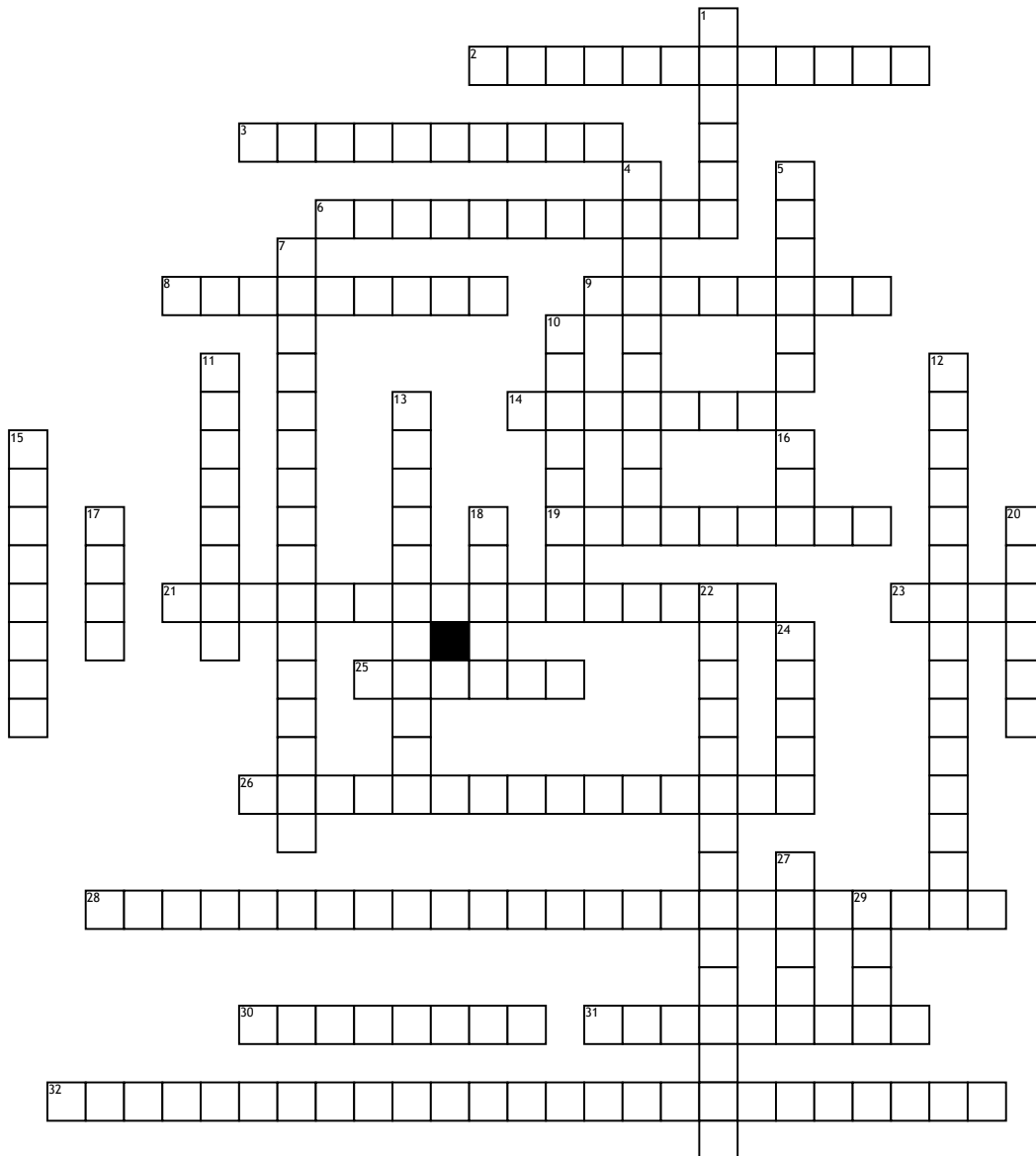


ServSafe Vocabulary



Across

2. Transferring allergens from one food or food contact surface to another
3. Food that may be eaten without any further preparation or washing is called?
6. The most important way to prevent foodborne illness
8. The most common foodborne illness
9. Removing food debris from a surface is called
14. This chemical can be used to clean build up on a steamtable
19. This should be done if a thermometer is dropped on the floor
21. Disease transmitted to people by food
23. Staphylococcus aureus can be transmitted to food when employees have an infected wound or touch their
25. The conditions for bacteria to grow
26. The physical link between dirty water and safe water
28. Roast beef that has been in the danger zone for over four hours is considered

30. If a sewage back up occurs in a food establishment, after contacting the regulatory authority, the establishment should contact this type of plumber

31. This is required when a food establishment uses reduced oxygen packaging or sous vide cooking methods

32. Prevention measure for bacterial growth

Down

1. This is put at floor wall junctions to make for easier cleaning
4. pathogens found in food is this type of contaminant
5. This sanitizer's concentration should be between 12.5 - 25
7. What must be on a menu if serving raw or undercooked meat
10. Cleaners, sanitizers and polishes are examples of this type of contaminant
11. The reverse flow of contaminants through a cross-connection, such as leaving the hose in the mop sink, is called

12. Prevention measure for controlling the spread of viruses

13. These can be hung in entrances to prevent pests access into a facility

15. Cherry pit found in a cherry pie is an example of this type of contaminant

16. Agency that writes the model food code

17. How many inches must table mounted equipment be installed

18. FDA's tool that can be used to stop the deliberate contamination of food

20. A space that separates a water supply outlet from a potentially contaminated source. This should be installed at a hand sink or three compartment sink

22. Wiping cloths must always be stored in this between uses

24. The amount of days that ready to eat food can be kept in the cooler

27. Hazard analysis critical control point

29. Agency that inspects meat, poultry and eggs