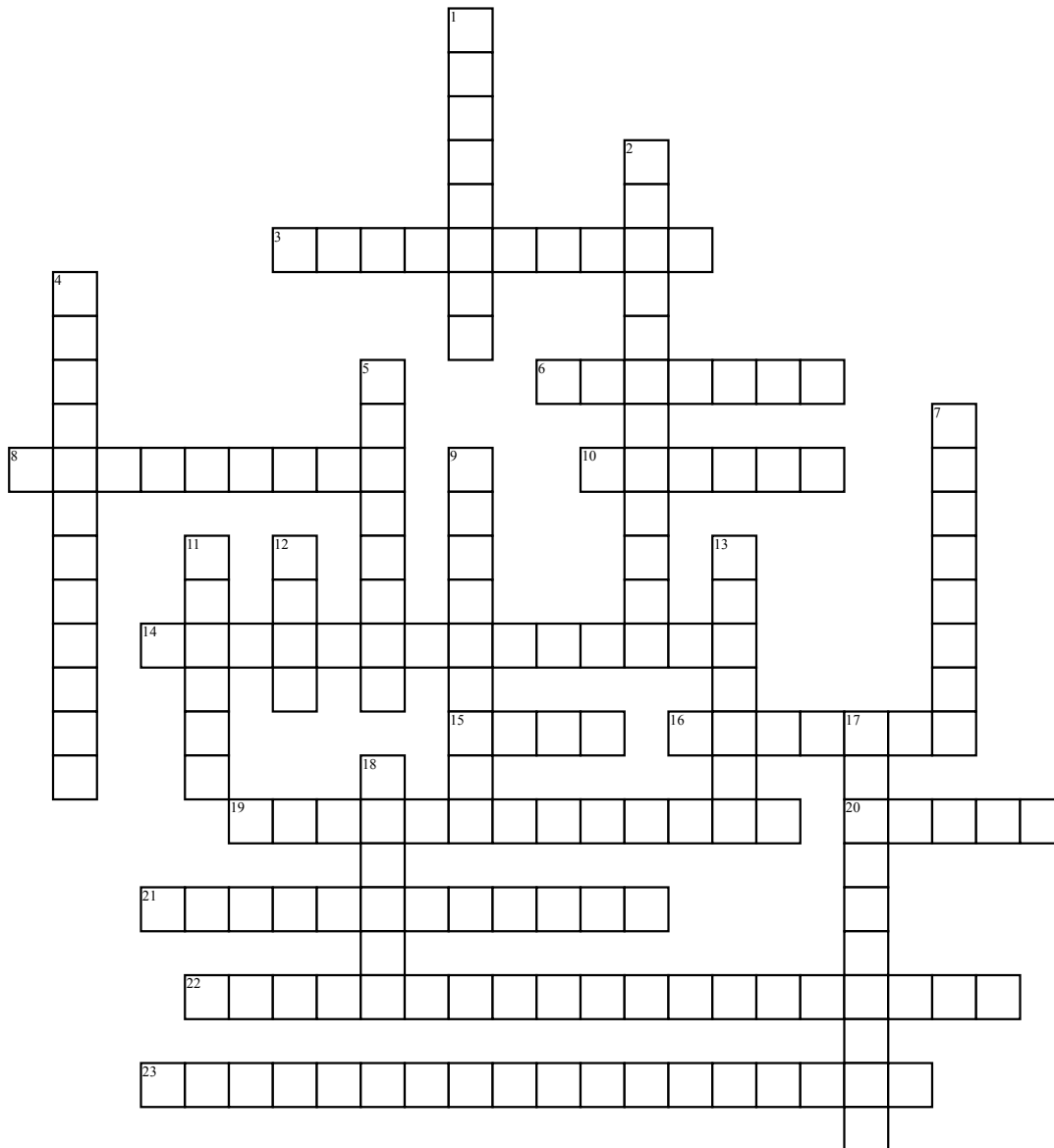


# culinary 1 crossword



## Across

3. eggs that have been combined in the same container  
 6. must never cross-contact with seafood, meat, or poultry  
 8. device used to heat food that must be stirred often and left to stand for 2 minutes after cooking  
 10. used to inform people of the methods microorganisms grow fastest with  
 14. a two-step process; one stage must be done in the TDZ while the second is done in the fridge  
 15. need to be pasteurized to prevent outbreaks and sickness in high-risk populations  
 16. cut into smaller portions of food, as dense food will not cool as fast

19. standards deliveries must meet to be received  
 20. need to be prepped in small batches  
 21. cooling method to quickly cool foods by using ice water  
 22. temperature foods like poultry, meat, seafood, eggs, and more must be at to safely eat.  
 23. includes elderly people, babies, terminally ill people, etc

## Down

1. occurs when two or more people who ate the same food become ill  
 2. signs on a delivery of weird textures appearances or odors that make a delivery un-receivable  
 4. liquid at 70 degrees Fahrenheit or less to thaw

5. can be stored in cooler if unused and must be prepped in small amounts  
 7. equipment is sanitized and food is laid out in small quantities  
 9. needs to be clean and sanitized to use while prepping  
 11. the safest method of thawing food at 41 degrees Fahrenheit  
 12. a liquid from cows that needs to be 41 degrees or lower when received on a delivery  
 13. thrown out after 7 days  
 17. something that must be done carefully by looking for proper labeling: temperature: appearance: and expiration date  
 18. discard after a shift if unused, unlike other foods that can be refrigerated or used again