

Food Safety Crossword

ACROSS

2. Leftovers? No problem. This process should reach 165°F before serving
4. This gadget is used to check temperatures around the kitchen
5. Chemical information is documented and kept on file
7. The temperature danger zone is can leave food at temperatures best for bacteria growth, this piece of equipment is used to cool foods down quickly
9. This food (with wings) should be stored on the bottom shelf of the refrigerator and cooked to 165° F
13. This is the most important step in food safety, food handlers should do this as often as they can
14. Harmful microorganisms that cause foodborne illness
15. An important part to preparing any food item, this contains information such as ingredients and cooking procedures
16. When 2 or more people are sick after eating the same food

DOWN

1. This piece of equipment keeps food at 135°F or higher for service
3. Written by the FDA, this document contains important food safety standards
6. Don't let the broccoli turn brown or mushy, this process ensures fresh product and less waste
8. This food must reach a minimum internal cooking temperature of 155°F
10. Sunny side up! This type of egg is used for soft-cooked eggs
11. All products should be properly rotated, this acronym is a catchy reminder
12. This process is necessary for all food contact surfaces, don't forget to air dry!

