|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

ServSafe Crossword

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 1  H |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | Y |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | G |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 2  T |  |  |  |  | I |  |  |  |  |  |  | 3  C |  |  |  |  |
|  |  |  |  |  | 4  F | O | O | D | B | O | R | N | E | I | L | L | N | E | S | S |  |  |  |  | R |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | M |  |  |  |  | N |  |  |  |  |  |  | O |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | P |  | 5  S | A | F | E | T | Y | D | A | T | A | S | H | E | E | T |
|  |  |  |  |  |  |  |  |  |  |  |  |  | E |  |  |  |  |  |  |  |  |  |  |  | S |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 6  R | I | N | S | E |  |  |  |  |  |  |  | C |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | A |  |  |  |  |  |  |  | 7  T |  |  |  | O |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 8  S | A | N | I | T | I | Z | E |  |  |  |  | 9  C | L | E | A | N |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | U |  |  |  |  | 10  S |  |  | S |  |  |  | T |  |  |  |  |
|  |  |  |  |  |  |  |  | 11  J | E | 12  W | E | L | R | Y |  |  | 13  T | T | C |  | 14  F | D | 15  A |  | A |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | A |  |  | E |  |  | 16  L |  | O |  |  | O |  | P |  | M |  |  |  |  |
|  |  |  | 17  S |  |  |  |  |  |  | S |  |  | D |  |  | A |  | R |  |  | O |  | R |  | I |  |  |  |  |
|  | 18  N | A | I | L | P | O | L | I | S | H |  | 19  C | A | L | I | B | R | A | T | E | D |  | O |  | N |  |  |  |  |
|  |  |  | X |  |  |  |  |  |  |  |  |  | N |  |  | E |  | G |  |  | S |  | N |  | A |  |  |  |  |
|  |  |  |  |  |  |  |  | 20  A | L | L | E | R | G | Y |  | L |  | E |  |  |  |  |  |  | T |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | E |  |  |  |  |  |  |  |  |  |  |  | I |  |  |  |  |
|  |  |  |  |  |  |  |  | 21  T | E | M | P | E | R | A | T | U | R | E |  |  |  |  | 22  G | L | O | V | E | S |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | Z |  |  |  |  |  |  |  |  |  |  |  | N |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 23  P | A | T | H | O | G | E | N | S |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | N |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 24  S | H | E | L | F | L | I | 25  F | E |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | I |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | F |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | O |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **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. |

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