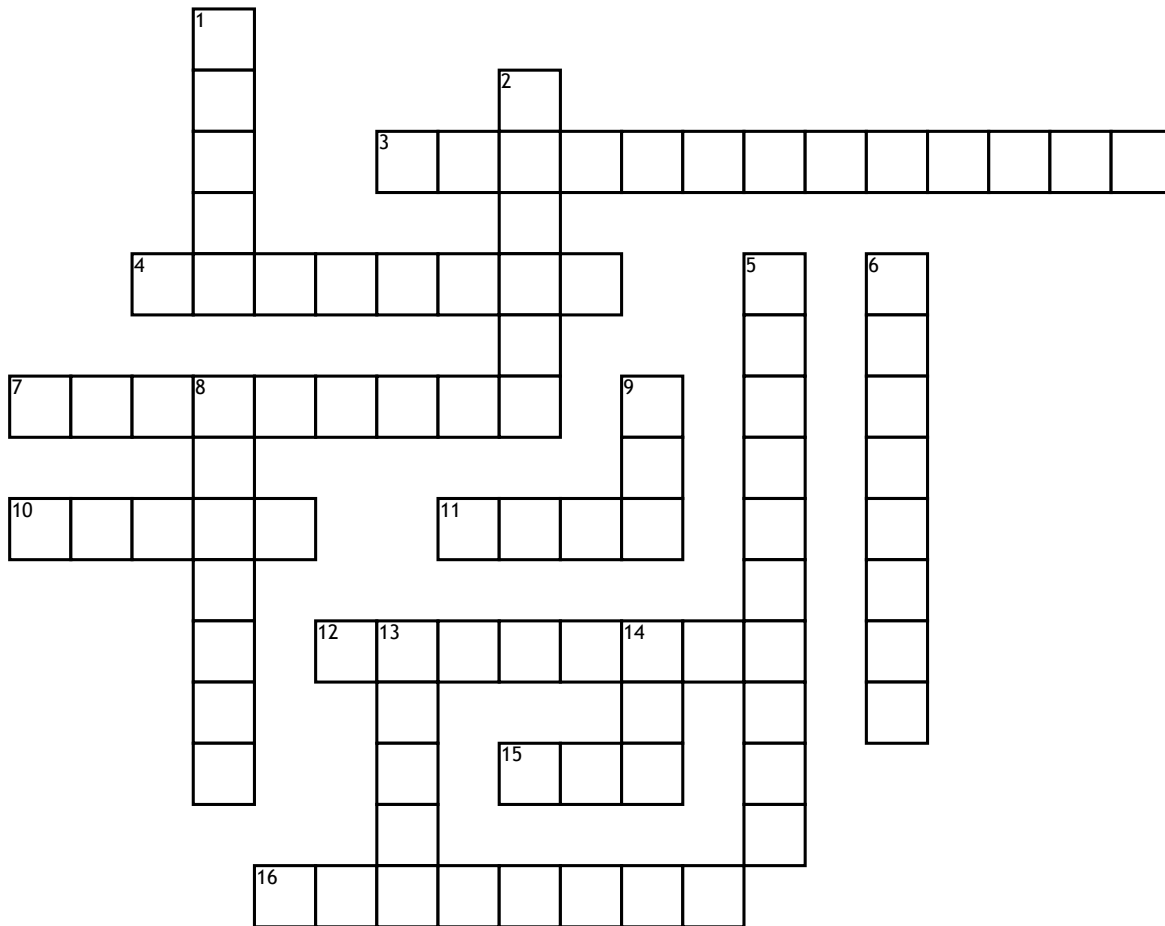


Chapter 7 Review Game



Across

3. Wrap or cover tableware to prevent ____.
4. Do not re-serve food ____ by one customer to another.
7. Thaw food using a ____ only if it will be cooked immediately after thawing, and cooked using conventional equipment.
10. Never scoop ice with your bare hands or a ____.
11. You must reheat TCS food for hot-holding to a minimum temperature of ____ for 15 seconds.

12. Only re-serve ____ pre-packaged food in good condition.

15. Hold ____ food at 135 F or higher.

16. Always avoid ____ contact with R-T-E food.

Down

1. Never rely on the temperature ____ of a holding unit.

2. Cover food and install ____ guards.

5. Never use ____ equipment to re-heat food, it will not pass food through the temperature danger zone quickly enough.

6. Never add ____ to produce that will be eaten raw.

8. Do not ____ plate garnishes

9. Hold cold food at ____ or below.

13. ____ let customers refill dirty plates or use dirty utensils.

14. Food that has ____ been honestly presented must be thrown out.