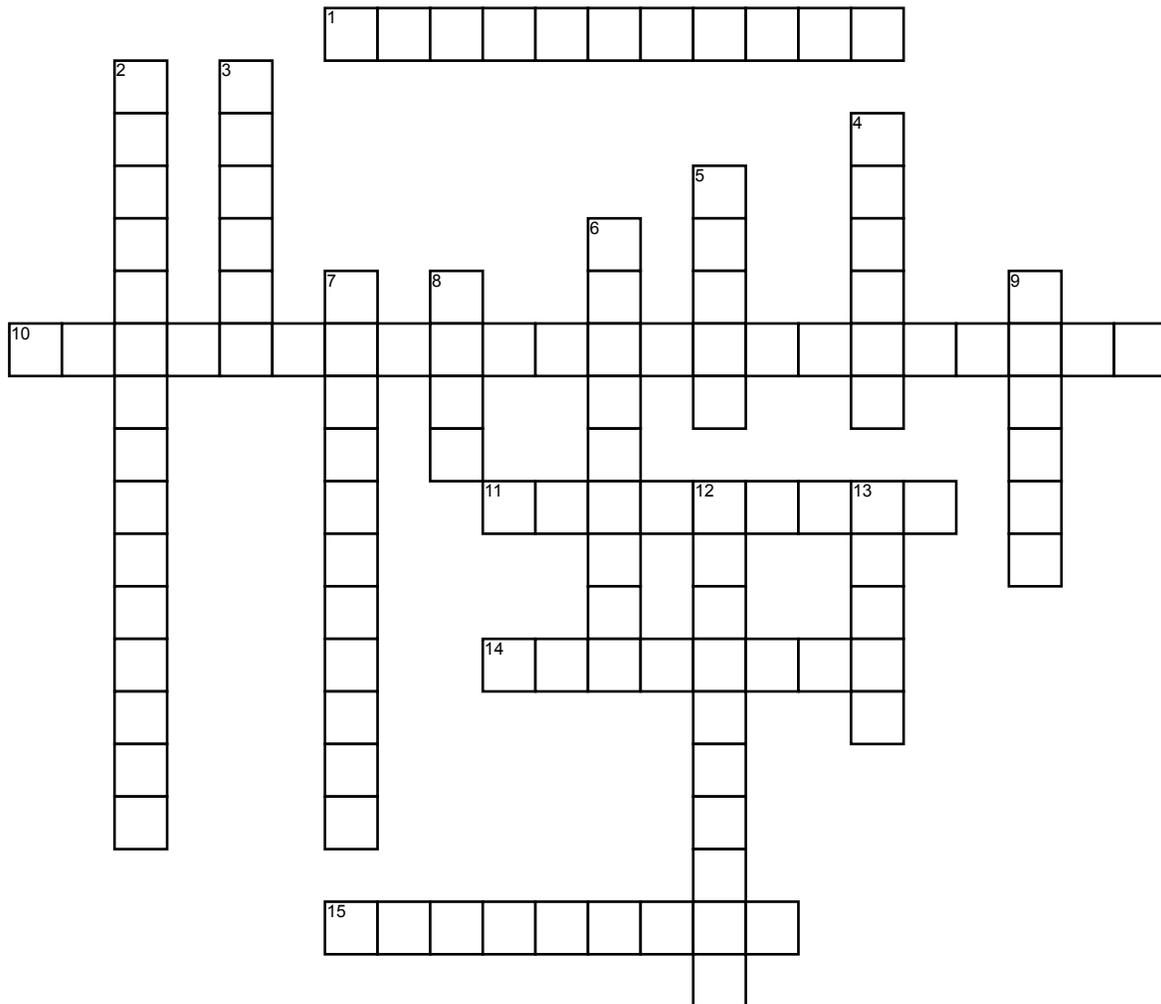


SERVSAFE CROSSWORD PUZZLE



Across

1. An immersion probe is an example of a
10. This bacteria is linked to poultry and eggs, meat, and dairy products
11. Four types of pathogens that can contaminate food and cause foodborne illness are bacteria, viruses, fungi and
14. Hazards that make food unsafe are biological, physical and
15. Tiny, harmful lifeforms that cannot be seen, touched or smelled are known as

Down

2. This bacteria is linked to ready-to-eat foods and beverages
3. Total seconds needed to properly wash hands
4. Bacteria needs six conditions to grow. What is the abbreviation for them?
5. Visible soil
6. The ice-point method or boiling-point method is used to do this

7. Foods that are easily contaminated by hands, such as salads containing TCS food is linked to which bacteria?
8. The first-in, first-out system is known as this
9. Worn when handling ready to eat foods
12. Reduces pathogens on a surface to safe levels.
13. Raw or undercooked ground meat is linked to this bacteria...