

# ServSafe Chapter 5

## Across

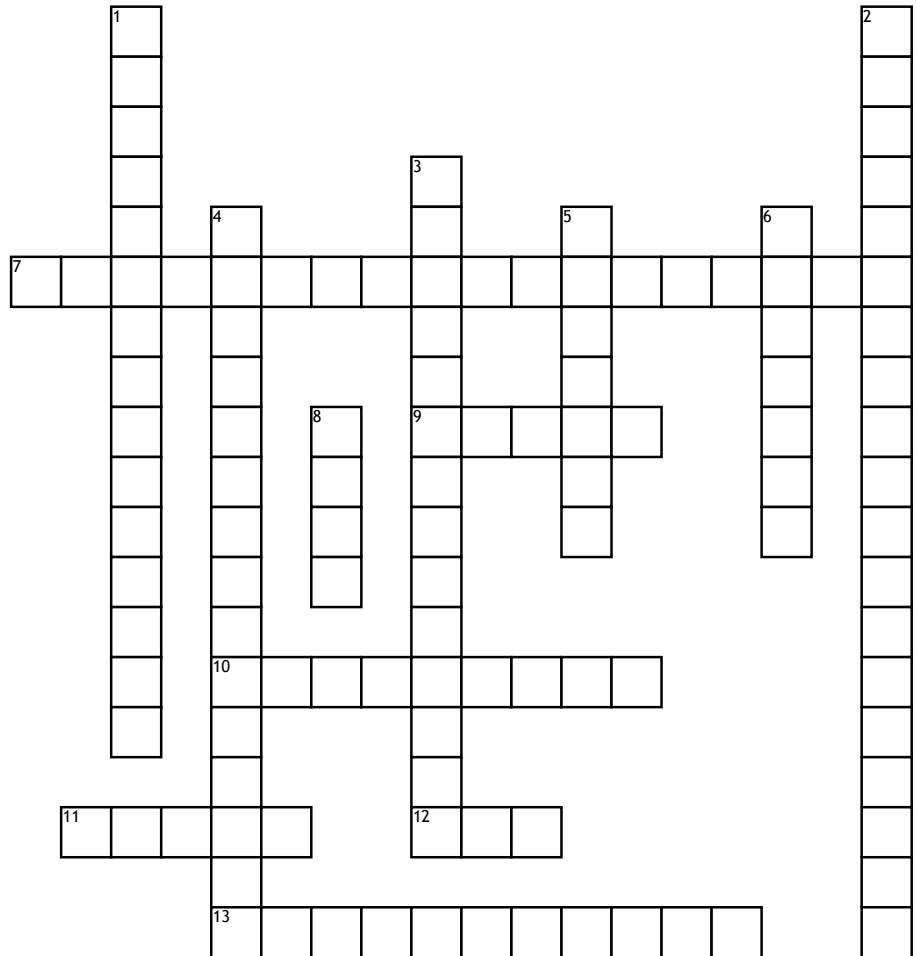
7. When storing food from top to bottom shelves, the order is determined by the minimum internal \_\_\_\_\_.

9. RTE TCS foods can be stored for only \_\_\_\_\_ days.

10. Food must be purchased from approved, \_\_\_\_\_ suppliers

11. To prevent recall items from being put back into inventory label them "\_\_\_\_\_ use"

12. Store items away from walls and at least \_\_\_\_\_ inches off the floor.



13. An important tool staff needs to have during receiving deliveries

5. When receiving ROP or vacuum sealed packaging, insert the thermometer

## Down

1. Food received after-hours is referred to as a \_\_\_\_\_.

2. Cans with a contaminated surface may be \_\_\_\_\_, allowing them to be used.

3. This needs to be kept for 90 days after the last piece is consumed

4. What FIFO Stands for

\_\_\_\_\_ two packages.

6. Once a delivery is inspected, food items must be stored as \_\_\_\_\_ as possible in the correct area.

8. One food that can be received at 45°F is \_\_\_\_\_.

