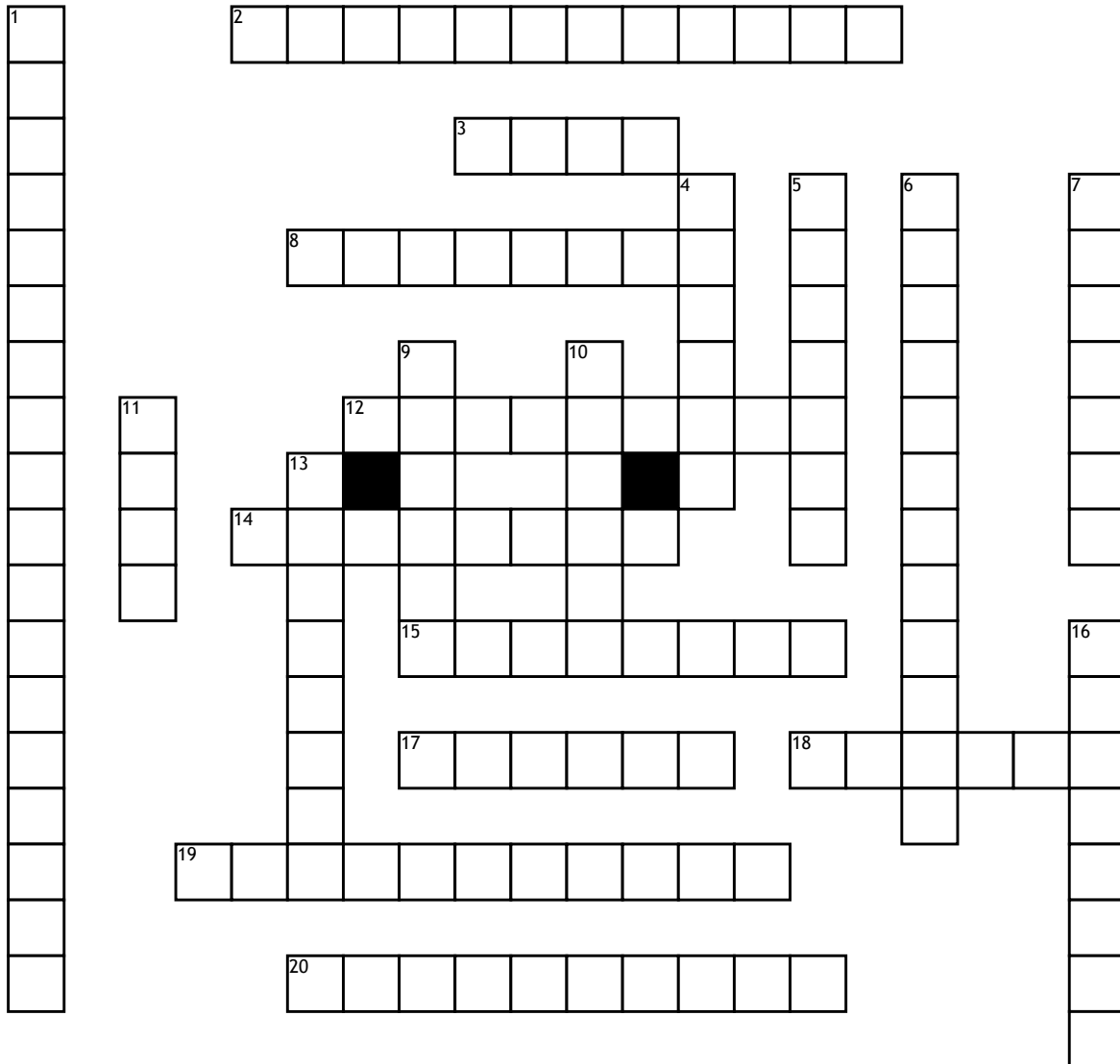


Name: _____

Date: _____

ServSafe Crossword



Across

2. what is the hat on the chefs uniform called?
3. The first-in, first-out system is known as this
8. Hazards that make food unsafe are biological, physical and
12. Tiny, harmful lifeforms that cannot be seen, touched or smelled are known as
14. _____ needs six conditions to grow.
15. What does the "M" in FATTOM stand for?
17. One way to sharpen knives

18. Total seconds needed to properly wash hands

19. An immersion probe is an example of a

20. An important tool used to identify allergens in the products that you purchase

Down

1. The most important way to prevent bacteria from causing a food-borne illness is to control....
4. Worn when handling ready to eat foods
5. They require a living host to grow.

6. A protein in a food or ingredient that some people are sensitive to.

7. Used to cut poultry

9. The six conditions that bacteria use to grow is called

10. _____ cannot be destroyed by cooking or freezing.

11. Last common eating implement to be developed

13. A food borne symptom which causes they eyes and the skin to turn yellow.

16. A contaminant that food can become contaminated when objects get into it.