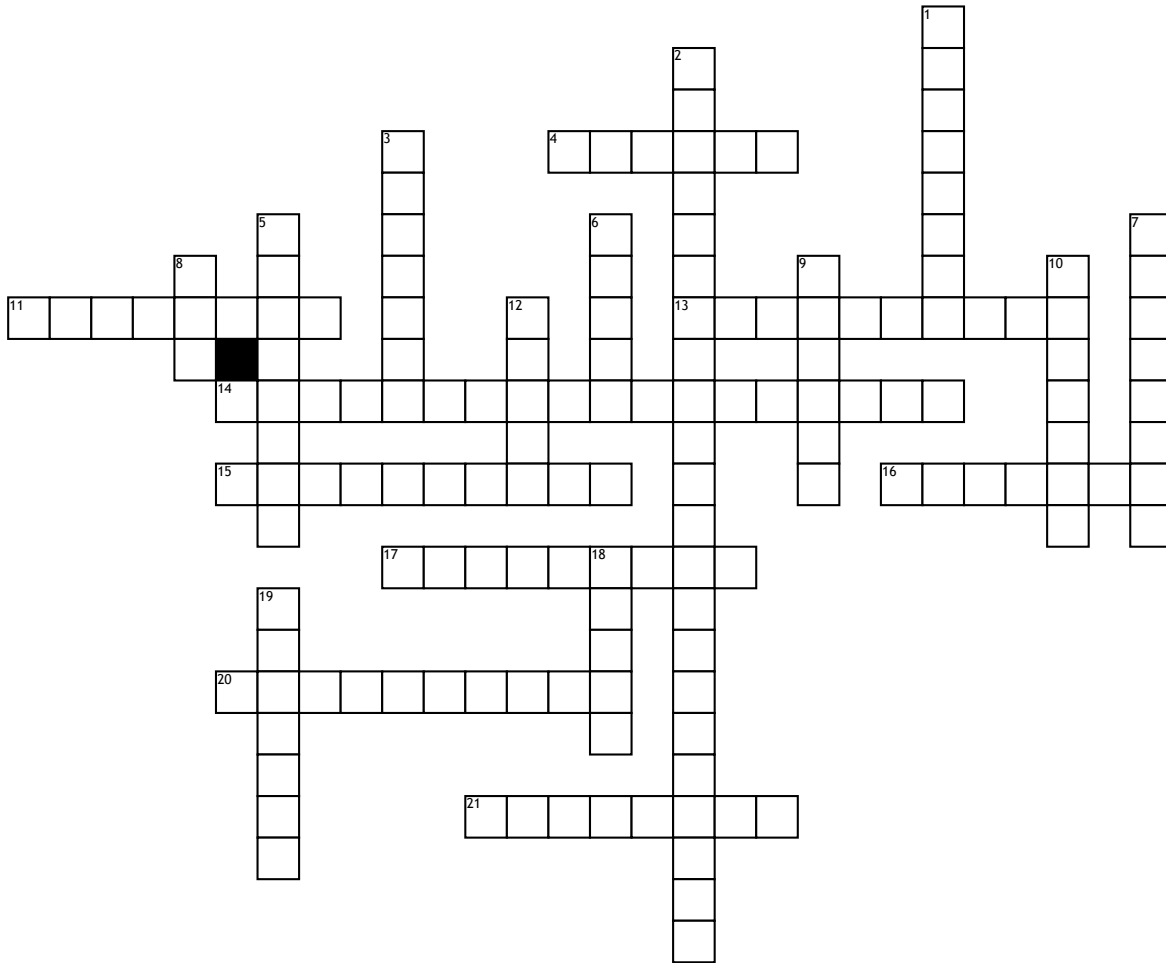


# ServSafe Review Crossword



## Across

4. A Food Handler must wash their hands for at least \_\_\_\_\_ seconds

11. Hair is a \_\_\_\_\_ Contaminant

13. This virus causes yellowing of the eyes and skin.

14. When a food prep surface used to cut raw chicken is immediately used to cut vegetables without washing is called \_\_\_\_\_.

15. Food products and cleaning supplies should be stored \_\_\_\_\_.

16. Trimming nails is an example of Good Personal \_\_\_\_\_.

17. The correct order for washing hands is Wet your hands, Apply Soap, Scrub, Rinse, and Dry with \_\_\_\_\_ Towel. (Two Words)

20. Bacteria, Viruses, Parasites, and Fungi are \_\_\_\_\_ Contaminants.

21. A foodborne illness affecting 2 or more people for eating the same food is called an \_\_\_\_\_

## Down

1. Food Temperature should be checked in the \_\_\_\_\_ part of the food.

2. Bacteria commonly found on Raw Chicken.

3. \_\_\_\_\_ is a common food allergen.

5. Food handlers should be excluded from working when displaying what symptom?

6. The toxin that E. Coli produces.

7. Another name for bacteria, viruses, parasites, and fungi that cause foodborne illness is \_\_\_\_\_.

8. Food must be stored \_\_\_\_\_ inches above the floor.

9. Food, Acidity, Time, Temperature, Oxygen, & Moisture

10. A food that will be refrigerated for more than a day needs to be \_\_\_\_\_ with the name of the food and the Use-By Date

12. Wash, \_\_\_\_\_ Sanitize, Air-Dry

18. Bacteria commonly found in beef, but often found on produce.

19. Must be cooked to 165° F