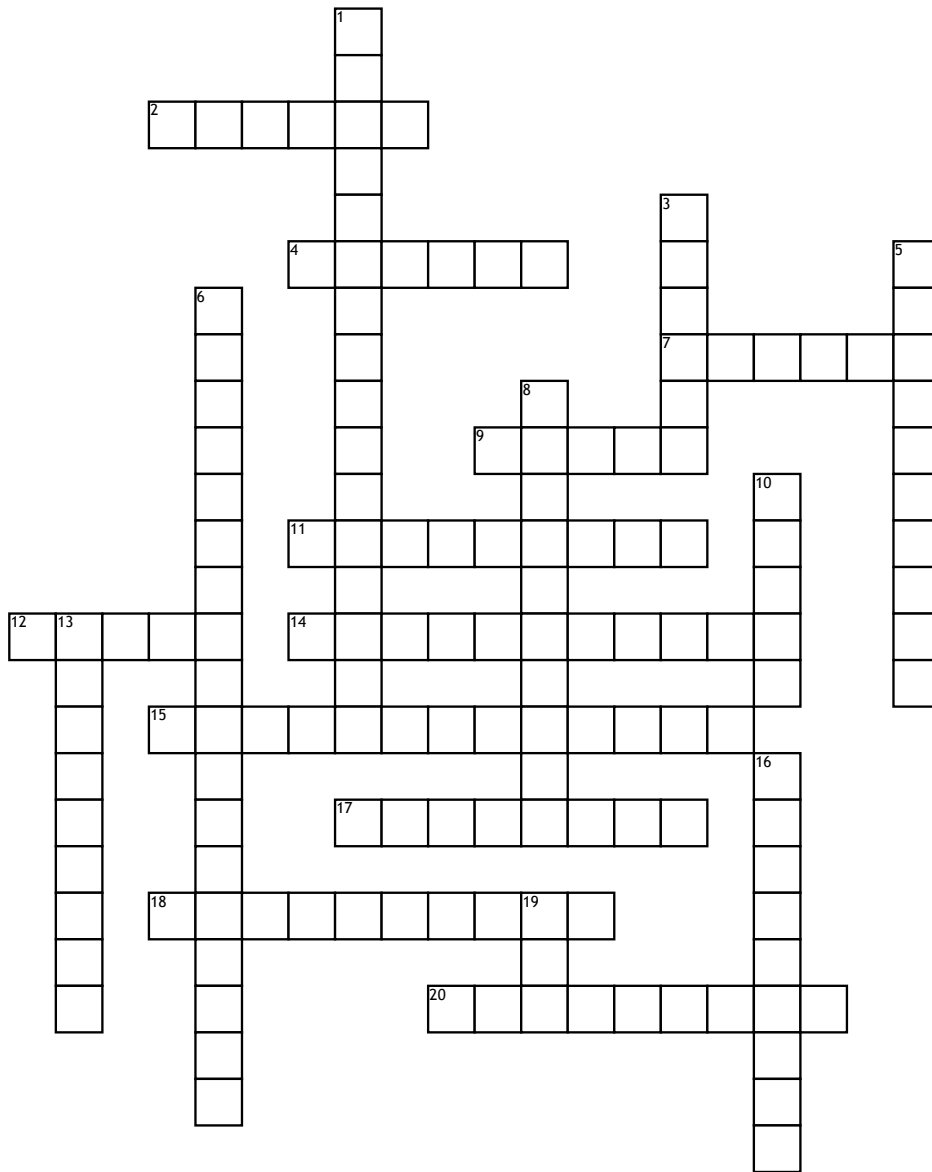


Serv Safe training



Across

2. Food, Acidity, Time
Temperature, Oxygen, Moisture
4. A curved sealed edge between a
floor and a wall
7. You should always wear these
when handling food
9. Hazard Analysis Critical Control
Point
11. Certain types of food that cause
an allergic reaction
12. You should never wear this
when entering a restroom
14. The _____ shell eggs can
be received at is 45 degrees

15. When a vacuum is created in
the plumbing system that sucks
contaminates back into the water
17. Invisible single-celled organisms
that causes disease
18. _____ reduces
pathogens on a surface to safe levels
20. This should be heated to 165
degrees

Down

1. A disease transmitted to people
by food
3. Most reliable method for
preventing backflow
5. Equipment that cleans and
sanitizes using heat and chemicals

6. Pathogens that can be
transferred from one surface to
another
8. What is it called when the
temperature of food is between 41
and 135 degrees?
10. _____ store chemicals with
food, utensils or equipment
13. Certain types of food that cause
allergic reaction are called this
16. What is should you perform on a
thermometer on a regular basis?
19. What organization creates
national standards for food service
equipment