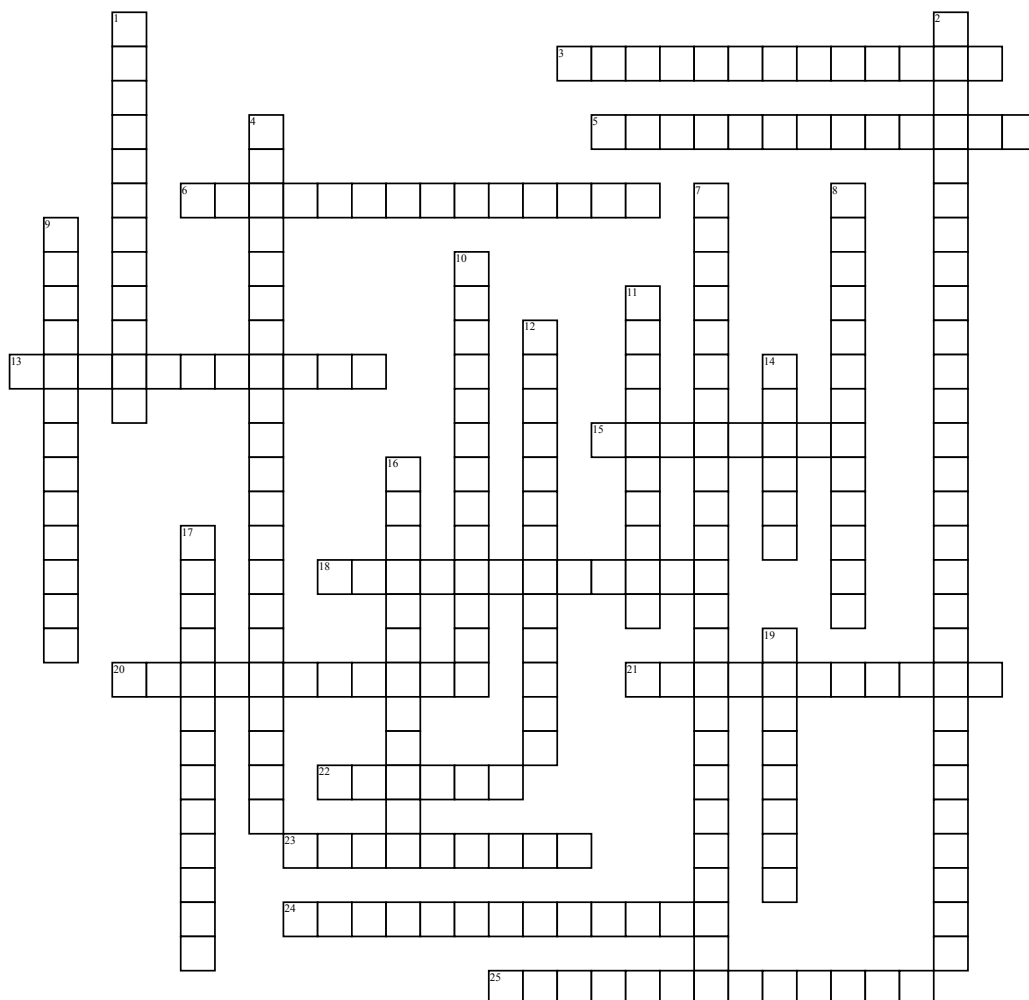


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# Servsafe Crossword Puzzle



## Across

3. When reheating hot TCS food, bring it up to
5. Cooking temp for seafood, meat chops, commercial game, and shell eggs
6. When checking the temperature of a liquid, use an
13. The action of making sure a thermometer is accurate to + or - 2 degrees
15. Tool used to check air temperature
18. Cold TCE food must be held at
20. Temperature when receiving frozen food
21. Tool used for measuring temperature
22. How long do you have to cool food from 135 to 70 degrees?

23. How long do you hold seafood, meats(chops, ground, etc), wild game, and vegetables at their min internal temp?

24. minimum temperature for receiving hot foods

25. Minimum internal temperature for ground meat

## Down

1. Maximum temperature for receiving cold TCS foods
2. When checking the temperature of meat, use a
4. 41 F to 135 F is known as what?
7. A thermometer connected to a package that changes color if the item suffers time/temperature abuse
8. Internal cooking temperature for shell eggs being hot held

9. Minimum internal temperature for Poultry products

10. Cooking temp for fruits, vegetables, grains, and beans

11. Holding time for rare roast beef

12. What temperature do hot held foods need to be held at?

14. TCS food can be held without temperature control for

16. Tool used to measure the temperature of flat cooking equipment

17. Minimum internal temperature for rare roast beef

19. When cooking food with the microwave, let the food stand for

## Word Bank

Air probe	155 Fahrenheit	0 Fahrenheit	135 Fahrenheit
Thermometer	155 Fahrenheit	165 Fahrenheit	Immersion Probe
145 Fahrenheit	6 Hours	165 Fahrenheit	135 Fahrenheit
Calibration	41 Fahrenheit	15 seconds	2 hours
41 Fahrenheit	135 Fahrenheit	Surface Probe	Temperature Danger Zone
2 minutes	Time Temperature Indicator	112 minutes	Bimetallic stemmed thermometer.
130 Fahrenheit			