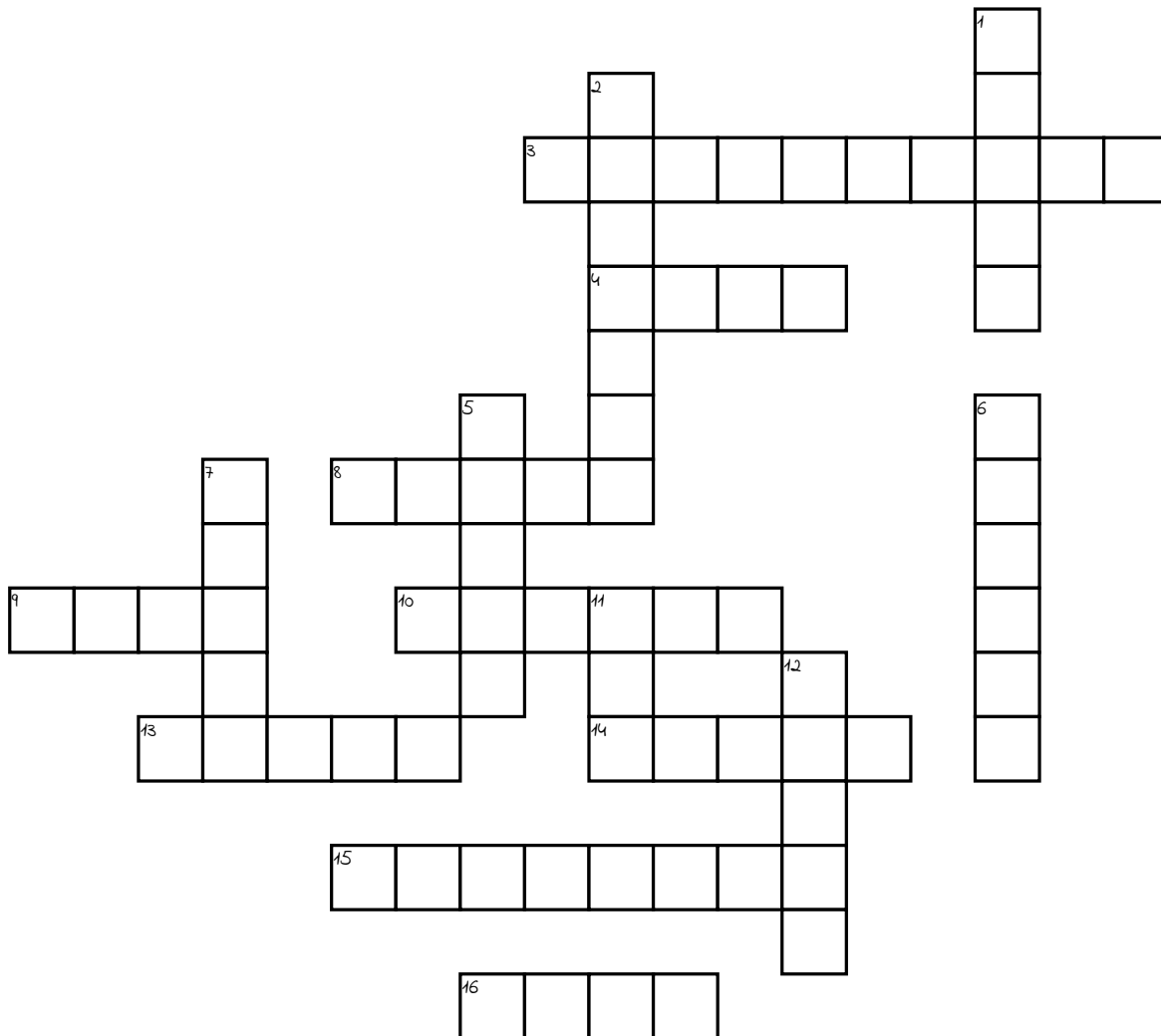


# Soups and Food Safety



## Across

3. Thick soups always contain a \_\_\_\_\_ agent
4. Food in dry storage must be stored 6" from the \_\_\_\_\_
8. This is the category of soup made with stock or broth
9. The system for ensuring oldest product is used first
10. Poultry and shell eggs should always be stored on this shelf
13. A \_\_\_\_\_ soup is thickened by cream and/or a puree of the ingredients

14. A \_\_\_\_\_ soup is thickened with a puree of the ingredients

15. Chemicals must always be stored in a \_\_\_\_\_ area than food

16. A \_\_\_\_\_ soup is always served chilled

## Down

1. This category of soup includes Puree and Cream soups
2. This type of specialty soup has large chunks of the ingredients and uses potatoes to aid in thickening

5. Ground meat is always stored \_\_\_\_\_ whole meat

6. This type of Specialty soup is made with crustacean or shellfish shells

7. Food products should never be stored on the \_\_\_\_\_

11. Ready to eat food and produce are always put on the \_\_\_\_\_ shelf of a fridge

12. If food is handled properly, you have \_\_\_\_\_ days to use leftovers before they are unsafe