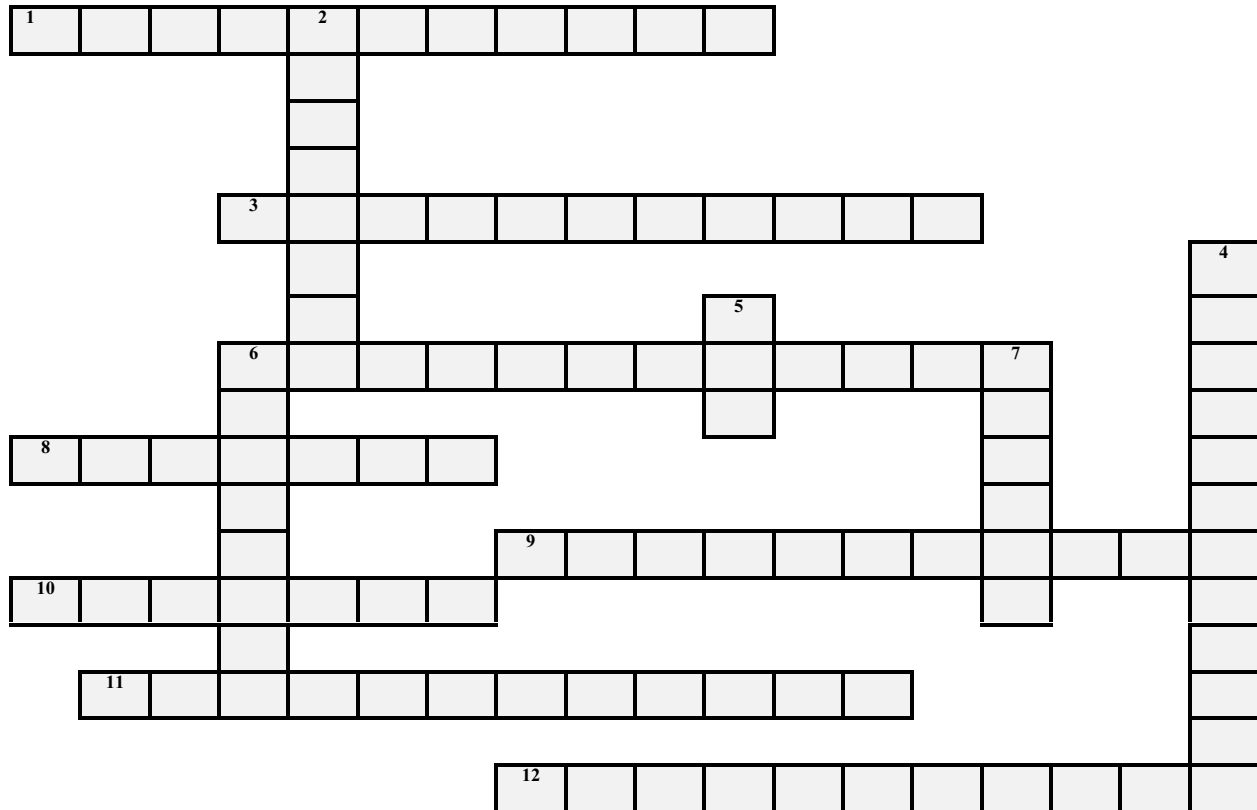


BE COOL - CHILL OUT REFRIGERATE PROMPTLY



Across:

1. Stir foods with frozen water-filled plastic "oars" called _____ to distribute cold through food.
3. Check the internal temperature of food with a _____.
6. To cool foods really fast, you can use a _____.
8. Hot foods should not be allowed to cool slowly; they need to cool as _____ as possible.
9. To remain safe, foods must be kept out of the _____ danger zone.
10. You should _____ the freezer regularly to keep ice from building up and to keep it working well.
11. To keep cold foods safe, they should be prepared in _____.
12. To speed the cooling of hot food, a large amount should be divided and put into _____.

Down:

2. To help keep cold foods cold during preparation, you can _____ all ingredients before assembling them.
4. A smart employee _____ fresh eggs and milk products at 41° F or lower as quickly as possible.
5. Don't overload the freezer or refrigerator so the _____ can circulate to keep food cold.
6. Properly storing cold foods slows the growth of _____, but doesn't stop it completely.
7. Label foods before storing, and _____ them so that the first foods in are the first foods used.

