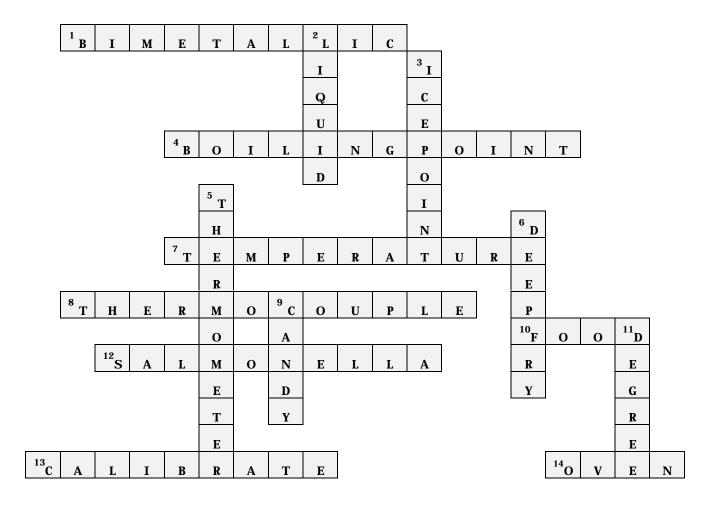
Cook It Safely Crossword

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Acro	SSS:									
1.	The most commonly used thermometer is a stemmed thermometer.									
1.	The hot method of calibrating thermometers is Method.									
7.	Checking the internal of different foods is important to ensure thorough cooking.									
8.	A digital thermometer is also called a									
	. Harmful microorganisms in can be reduced to a safe level or even eliminated by thorough cooking.									
12.	. A foodborne illness commonly caused by improperly cooked chicken is									
13.	In order to ensure product temperatures are correct, it is important to a									
	thermometer regularly.									
14.	One type of hanging thermometer is called an thermometer.									
Dow	n:									
2.	A filled thermometer should never be used in a restaurant or foodservice establishment.									
3.	The cold method of calibrating thermometers is the Method.									
2.	A is needed to check the temperature of foods that have been prepared.									
6&9.	A or thermometer is used to measure high temperatures.									
11 7	Temperature is measured by									

Cook It Safely Crossword



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