

# Mystery Message!

Fill in the answers to each of the following questions. Then fill in the puzzle below by matching letters to the numbers - and see the food safety message!

Zap it and let it stand! Reheat food in a microwave to 165°F (73.9° C), letting it stand for 2 minutes to spread the heat \_\_\_\_\_ throughout the food.

\_\_\_\_\_ <sup>10</sup> V \_\_\_\_\_ <sup>26</sup> N \_\_\_\_\_ <sup>11</sup> \_\_\_\_\_ <sup>12</sup>

Don't zone out! Bacteria love to grow between 41°F and 140°F - otherwise known as the "Temperature \_\_\_\_\_ Zone."

\_\_\_\_\_ <sup>25</sup> \_\_\_\_\_ <sup>8</sup> N \_\_\_\_\_ <sup>27</sup> \_\_\_\_\_ <sup>21</sup> \_\_\_\_\_ <sup>22</sup>

We're not talking flowers here . . . One of the most popular types of thermometers found in restaurant kitchens has one of these . . .

\_\_\_\_\_ <sup>7</sup> \_\_\_\_\_ <sup>6</sup> \_\_\_\_\_ <sup>29</sup> M

Who knew a little piece of paper could do so much? If it changes color, you know that sizzling hamburger is at the right internal temperature:

\_\_\_\_\_ <sup>14</sup> - \_\_\_\_\_ <sup>15</sup> \_\_\_\_\_ <sup>19</sup> I C \_\_\_\_\_ <sup>4</sup>

Give your thermometer a tune up! Use an ice bath or the boiling water method to \_\_\_\_\_ it.

\_\_\_\_\_ <sup>1</sup> \_\_\_\_\_ <sup>16</sup> L \_\_\_\_\_ <sup>13</sup> B \_\_\_\_\_ <sup>28</sup> \_\_\_\_\_ <sup>18</sup> \_\_\_\_\_ <sup>20</sup> \_\_\_\_\_ <sup>30</sup>

WARNING!! Cook potentially hazardous \_\_\_\_\_ to the minimum internal temperature to keep your customers safe from harmful bacteria!

\_\_\_\_\_ <sup>9</sup> \_\_\_\_\_ <sup>2</sup> \_\_\_\_\_ <sup>3</sup> D \_\_\_\_\_ <sup>31</sup>

Eeeew! You're not going to \_\_\_\_\_ those raw eggs with the scrambled eggs already in the hot-holding table, are you?!? I might be sick!

\_\_\_\_\_ <sup>17</sup> \_\_\_\_\_ <sup>5</sup> X

Mmmmm . . . that baked meat \_\_\_\_\_ smells delicious, and the thermometer reads 165°F. I'd say it's dinner!

L \_\_\_\_\_ <sup>23</sup> A \_\_\_\_\_ <sup>24</sup>

1	2	3	4		5	6
7	8	9	10	11	12	
		13	14	15		16
17	18	19	20	21	22	
	23	24				
25	26	27	28	29	30	31

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<b>S</b> <sup>7</sup>	<b>A</b> <sup>8</sup>	<b>F</b> <sup>9</sup>	<b>E</b> <sup>10</sup>	<b>L</b> <sup>11</sup>	<b>Y</b> <sup>12</sup>	
		<b>I</b> <sup>13</sup>	<b>T</b> <sup>14</sup>	<b>S</b> <sup>15</sup>		<b>A</b> <sup>16</sup>
<b>M</b> <sup>17</sup>	<b>A</b> <sup>18</sup>	<b>T</b> <sup>19</sup>	<b>T</b> <sup>20</sup>	<b>E</b> <sup>21</sup>	<b>R</b> <sup>22</sup>	
	<b>O</b> <sup>23</sup>	<b>F</b> <sup>24</sup>				
<b>D</b> <sup>25</sup>	<b>E</b> <sup>26</sup>	<b>G</b> <sup>27</sup>	<b>R</b> <sup>28</sup>	<b>E</b> <sup>29</sup>	<b>E</b> <sup>30</sup>	<b>S</b> <sup>31</sup>