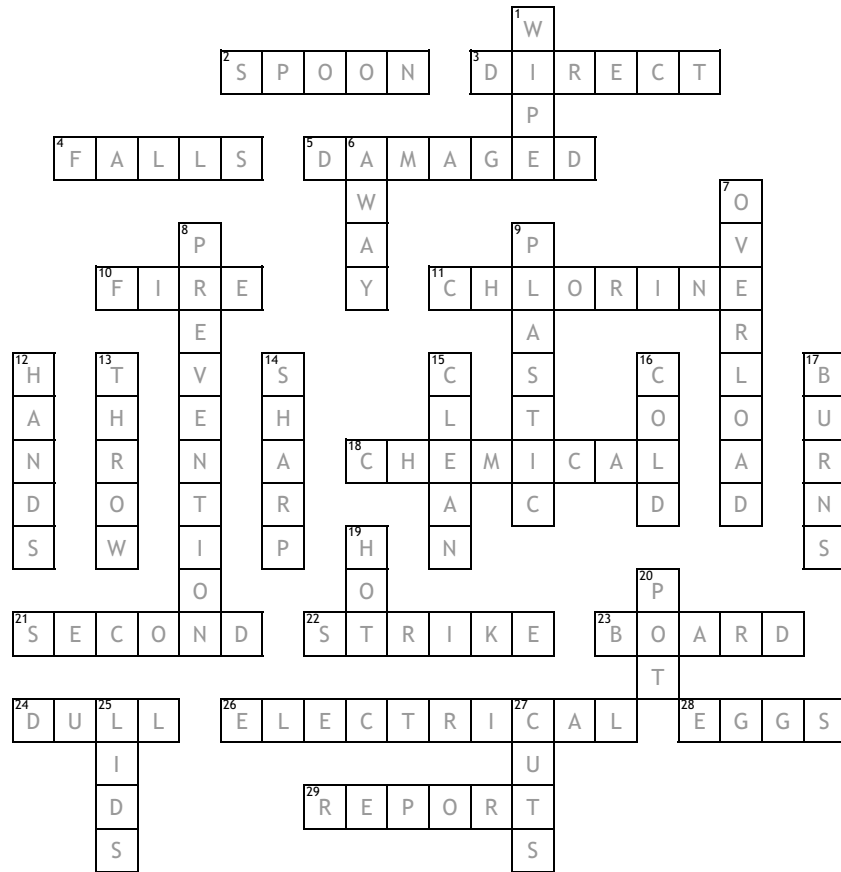


# Kitchen Safety Crossword



**Across**

2. When tasting food, never pu the tasting \_\_\_\_\_ - back into the food
3. Proper first-aid for severe bleeding is \_\_\_\_\_ pressure.
4. \_\_\_\_\_ occur when something is on the floor that shouldn't be
5. do not use food from cans that are leaking, bulged or \_\_\_\_\_
10. Extinguish a grease \_\_\_\_\_ with baking soda.
11. Cutting boards need to be scrubbed thoroughly with a cleanser containing \_\_\_\_\_.
18. Fo an electrial fire, use a \_\_\_\_\_ fire extinguisher.
21. The type of burn where the skin is red and blisters form is called a \_\_\_\_\_ degree burn.
22. Always \_\_\_\_\_ matches away from you and hold them upright so prevent cuts. the flame burns more slowly.
23. Always use a cutting \_\_\_\_\_ to cut your foods on while cooking.
24. \_\_\_\_\_ knives are dangerous because they require more pressure to cut foods.
26. Handle all \_\_\_\_\_ equipment with dry hands
28. Keep these cold and do not buy cracked or soiled ones. \_\_\_\_\_
29. You should \_\_\_\_\_ all accidents that happen in the class to the teacher.

**Down**

1. You should do this immediately when food is spilledo nthe floor. \_\_\_\_\_ up
6. Learn to cut \_\_\_\_\_ from you when cutting food or peeling vegetables.
7. This may happen to an electrical circuit if too many applliances are used at the same time.
8. An ounce of \_\_\_\_\_ is worth a pound of cure
9. Do not buy food in \_\_\_\_\_ jars or jars with bulging lids
12. Always wash \_\_\_\_\_ before cooking and if you touch something with germs.
13. Make sure matchse are out by running water over them before you \_\_\_\_\_ them away
14. \_\_\_\_\_ objects and knives should be stored seperately to
15. One of three rules to remember about keeping food safe it to keep it \_\_\_\_\_.
16. One way to keep food safe is to keep \_\_\_\_\_ foods \_\_\_\_\_. (same word)
17. A safety hazard that is cause by hot objects are \_\_\_\_\_
19. Keep \_\_\_\_\_ foods above 140 degrees until serving time.
20. When handling hot pans, be sure to use \_\_\_\_\_ holders and not damp dish towels or wash cloths
25. Tilt \_\_\_\_\_ of pots and pans towards you so that steam will not burn your hands or face
27. A type of safety hazard that is cause by share objects is \_\_\_\_\_