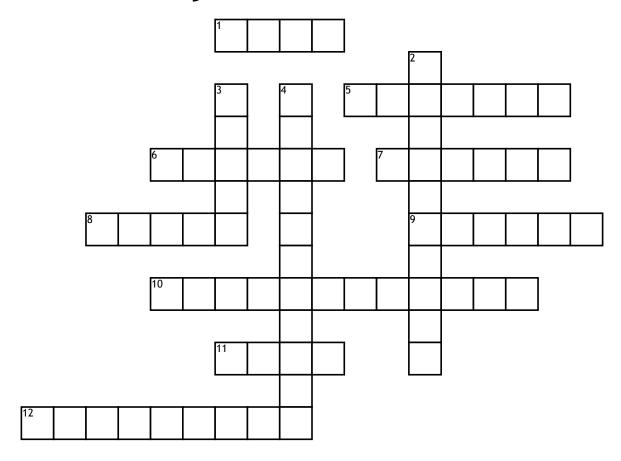
| Name: | Date: |
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## Safety in the Kitchen



## **Across**

- 1. This needs to be done thoroughly to pork, poultry, and beef.
- 5. Do this as you go.
- **6.** While working in the kitchen all cabinets and drawers should be
- 7. Keep this part of a saucepan or skillet turned toward the back of the stove
- 8. Always wash your
- **9.** Wipe these up immediately.
- **10.** Chop foods on this
- **11.** Pull this back before cooking

**12.** Handle knives and scissors

## **Down**

- 2. Never keep this in a pan while cooking
- **3.** Avoid this type contamination.
- **4.** Be careful! Water and this do not mix!