**Kitchen Safety**

1. Keep ________ materials away from heat sources.
2. If there is a grease fire you use ________ to put it out.
3. You should use a ________ spoon to stir food cooking on the stove.
4. Keep pot ________ turned in.
5. Always use ________ when handling hot objects.
6. Food at the temperatures 16-60 degrees Celsius are in the ________
7. Make sure you wash ________ before cutting whole melons
8. Store ________ products out of reach from children.
9. Make sure you wash your ________ before cooking.
10. When selecting a knife, make sure you choose the ________ size.
11. You should always keep cupboard and oven doors ________ when not in use.
12. Do not use electrical equipment if the cords are ________.
13. Never use ________ equipment near water.
14. Make sure you wash ________ first.
15. Clean up spills ________
16. Sharp objects and knives should be stored ________ to prevent cuts.