Kitchen Safety

Across
1. keep ________ materials away from heat sources
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.
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

Down
2. if there is a grease fire you use _________ to put it out.
11. You should always keep cupboard and oven doors ________ when not in use.