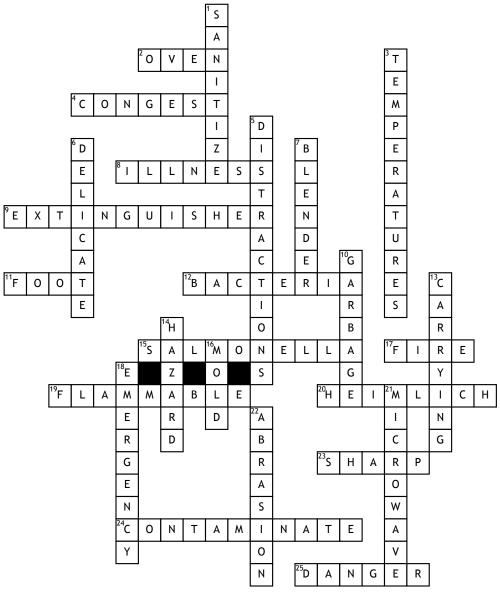
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## Foods Crossword



## <u>Across</u>

2. If you don't know how to turn on \_\_\_\_ ask your teacher \_ walk ways because it is a hazard in the room 8. If you are experiencing symptoms \_\_\_\_ call in sick **9.** Use a \_\_\_\_ \_\_\_\_ to put out a fire 11. Proper wear is important to keep your feet safe **12.** 1) Keeping your station free of will keep yourself and others 15. If eggs aren't cooked properly you run the risk of \_\_\_\_ \_\_ poisoning 17. Be familiar where the \_\_\_\_ alarm

are in case of emergency

\_ maneuver is used to help a choking victim \_\_\_\_ so be careful not 23. Knifes are to cut yourself 24. Make sure not to food by washing hands \_\_ to wear loose clothing **25.** It is a while cooking near heat <u>Down</u> your counter before 1. you start meal prepping 3. Bacteria can thrive in between 41 and 135 Fahrenheit. 5. While pulling something hot out of the oven don't have any \_ nearby.

**19.** Keep paper and other

**20.** The

materials away from a heat source.

6. Glass dishes are \_\_\_\_\_ so be careful with them 7. Be careful not to put hands in between the spinners of a \_\_\_\_\_ its plugged in 10. Don't leave lying around because it can attract rodents and ants 13. Make sure always to look where you're hot things 14. A wet floor is a \_\_\_\_ any spills 16. If your food has fuzzy looking spores and green spots of \_\_\_\_ throw it away. 18. In case of \_ teachers attention right away. **21.** Never put food in a \_\_\_ **22.** To avoid \_\_\_ be careful of

sharp corners and knifes