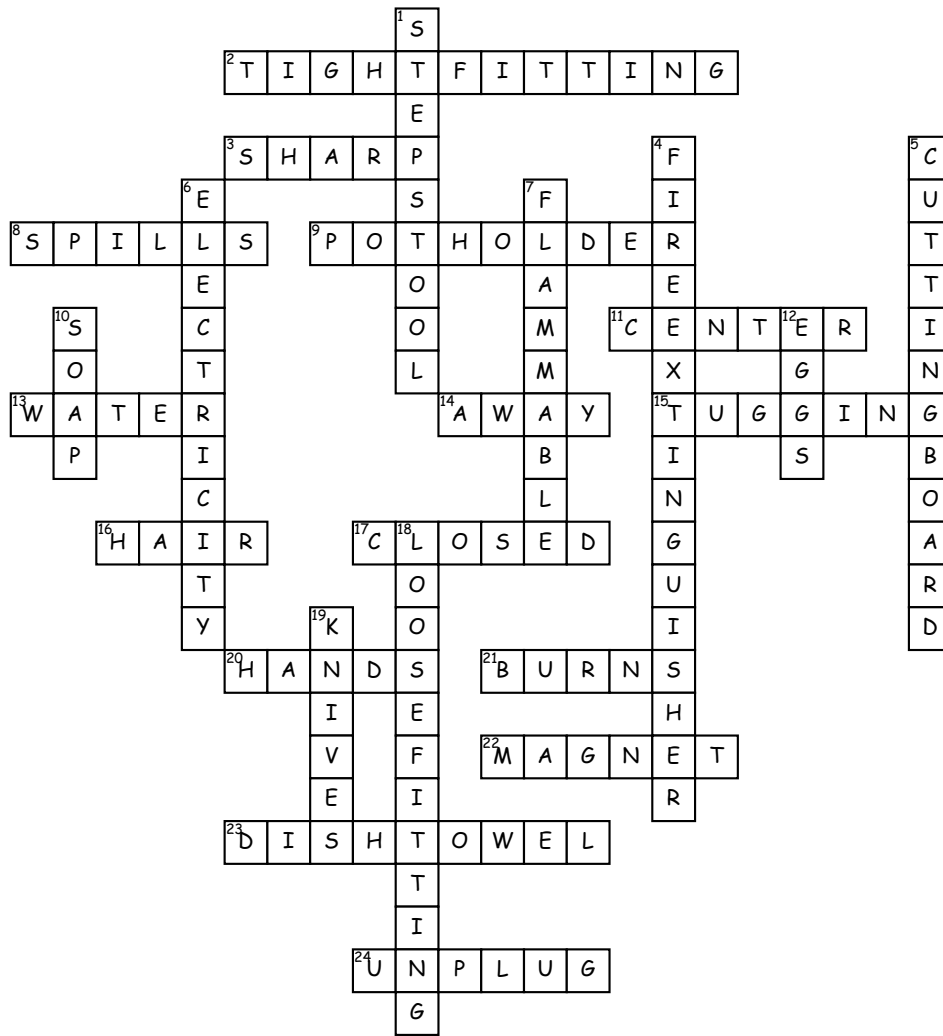


Crisscrossed Kitchen



Across

2. To put out a grease fire inside a skillet, place a _____ lid on top.
3. Always keep your knives _____. They are safer than dull knives.
8. These should be cleaned up immediately
9. Always use one of these to remove hot items from the oven, stovetop, or microwave.
11. Pot and pan handles could be turned toward the _____ of the stovetop.
13. Never use this to put out a greases fire.
14. When removing the lid of a pot or pan, tilt the lid _____ from you to avoid getting a steam burn.
15. Doing this to an appliance cord is unsafe and could enable fraying of the cord.

16. Long _____ should be kept tied back when cooking.
17. How should cupboard doors and drawers be kept to avoid accidents?
20. Never use these to clean up broken glass.
21. Falls, cuts, electrical shock, and _____ are the main types of kitchen accidents.
22. A knife _____ is a great item to use to store sharp knives.
23. Never use your apron or a _____ to remove hot items from the oven, stovetop, or microwave.
24. Before you try to pry foods out of the toaster, _____ it.

Down

1. You should use a _____ to obtain hard to reach items.

4. Every kitchen should have one of these.
5. What kitchen tool should you always use when cutting items?
6. Water and this item never go together. Make sure hands are dry before plugging in appliances.
7. Objects that could catch fire easily are considered?
10. When washing your hands, you should always use _____ and water.
12. Never consume raw or undercooked _____ in the FACS kitchen.
18. It is not safe to wear long or _____ clothing while cooking.
19. Never put sharp items or _____ in he dishwasher to soak.

Word Bank

knives	magnet	center	eggs	flammable
stepstool	tugging	tightfitting	potholder	sharp
electricity	soap	spills	closed	fire extinguisher
hands	water	burns	away	cutting board
unplug	loose fitting	dishtowel	hair	