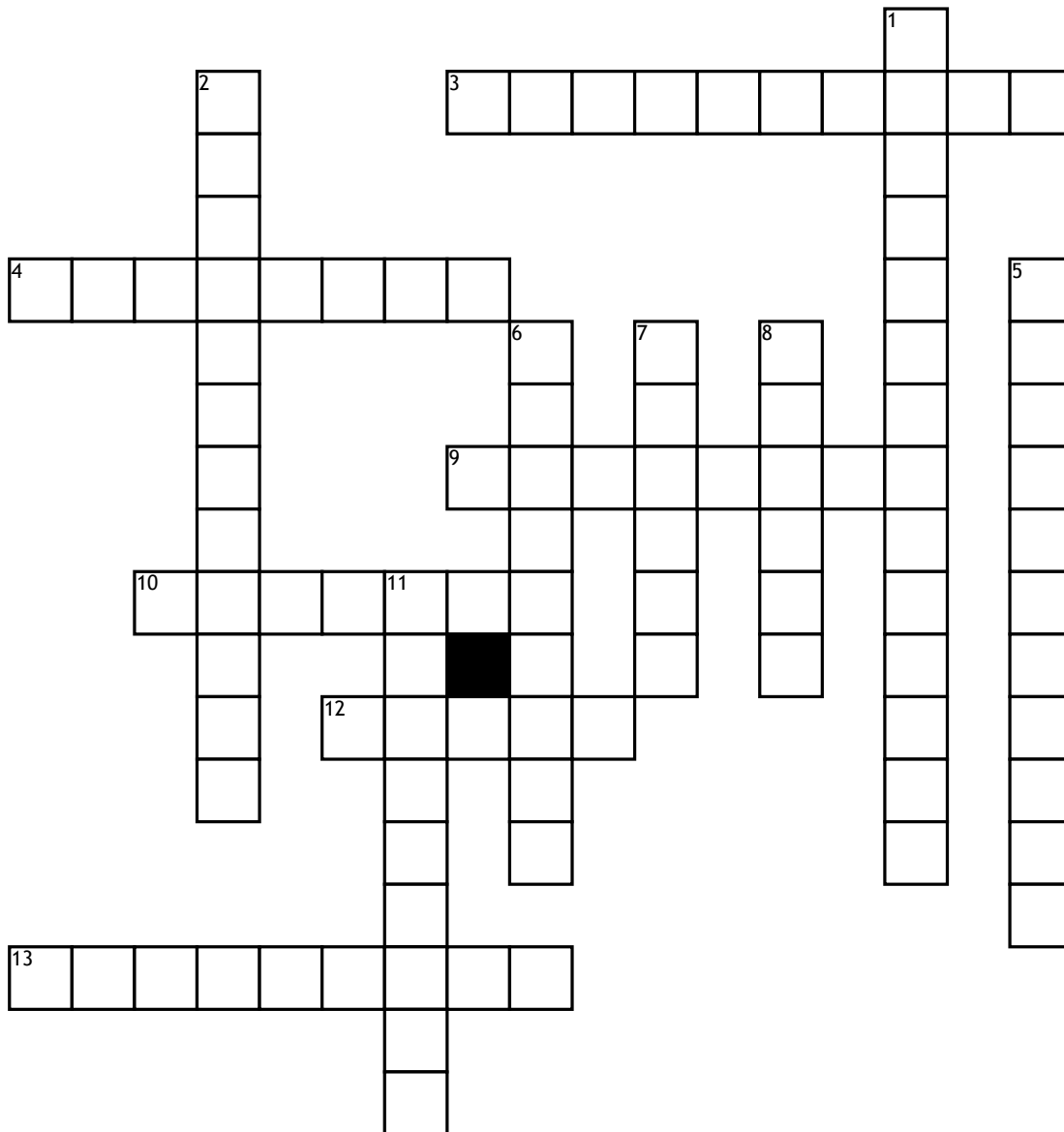


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Kitchen Crossword



## Across

3. An \_\_\_\_\_ date is stamped on some food packages.

4. Bacteria \_\_\_\_\_ fastest in warm, moist, and dark places.

9. The storage area under a sink provides a \_\_\_\_\_ place for insects and other pests.

10. Unlabeled poisons and bulging canned goods are \_\_\_\_\_ to avoid in the kitchen .

12. Mice and roaches are among the annoying \_\_\_\_\_ that can be attracted to a dirty kitchen .

13. Touching an \_\_\_\_\_ with wet hands can cause a nasty shock .

## Down

1. Most \_\_\_\_\_ are harmless . but some of them can spoil food and cause disease

2. \_\_\_\_\_ foods can cause serious illnesses .

5. Prepared foods can spoil quickly at room \_\_\_\_\_.

6. High temperatures kill the \_\_\_\_\_ sometimes found in pork .

7. People should smother a \_\_\_\_\_ fire with salt or baking soda . Not water .

8. You can improve your cooking \_\_\_\_\_ by taking classes and practicing on your own .

11. Knowing what to do in a \_\_\_\_\_ decreases the chance of getting hurt .