

Name: _____

Kitchen Safety

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|---|----------------|
| 1. #1 cause of accidents in the kitchen | A. sanitized |
| 2. Roll up sleeves | B. distraction |
| 3. Great type of board for cutting meats | C. washed |
| 4. Temperature for washing dishes | D. away |
| 5. All kitchens need to be | E. Plastic |
| 6. Condition to leave all kitchen in | F. dishes |
| 7. All fruits and veggies are | G. cool |
| 8. When using knives, cut this way | H. Sanitation |
| 9. cleaning appliances | I. home |
| 10. use wooden or plastic spoons on | J. Teflon |
| 11. Someone is burned use water | K. potholder |
| 12. baking soda, salt or a lid puts out fire | L. hot |
| 13. Turn off heat, remove food, tell teacher when | M. pan handles |
| 14. Away from edge of range | N. unplug |
| 15. Hot from microwave | O. long |
| 16. This chef sweeps the floor | P. organized |
| 17. This chef washes dishes | Q. Head |
| 18. This chef wipes counters and stove | R. Grease |
| 19. Organization chef dries and puts away | S. smoke |
| 20. Missed labs made at | T. Assistant |