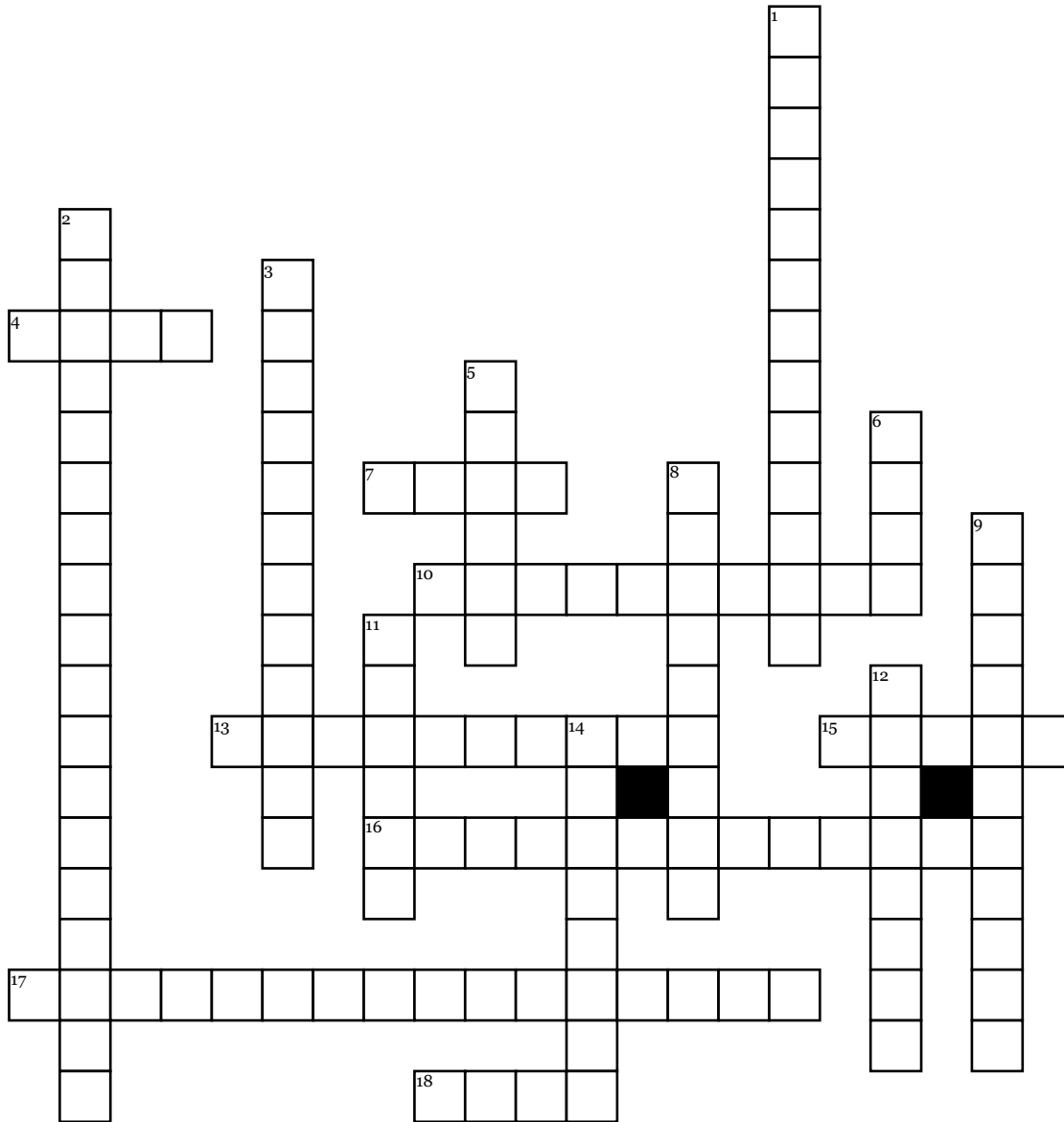


Kitchen Safety



Across

- 4. Use knives only to cut _____.
- 7. keep _____ tied back so that it will not burn or fall into food.
- 10. Wash knives _____ to prevent getting cut.
- 13. Instead of water use this substance to put out a grease fire _____.
- 15. Never put this on a grease fire
- 16. This should not be worn while cooking in the kitchen. It may catch on fire and become a safety hazard.

- 17. Every home should have one of these in their kitchen to use in case of a grease fire. It should also be checked and updated yearly.
- 18. Always turn off the _____ source if a fire starts.

Down

- 1. Wash your hands and dishes with this to disinfect
- 2. exposing one food to another foods bacteria
- 3. Always use a(n) _____ when cutting with a knife.

- 5. wash _____ separately, you might cut yourself if you do not see them in soapy water.
- 6. always open a pot's lid at an angle _____ from your body.
- 8. if there is a grease fire you use _____ to put it out.
- 9. Use a wet paper towel to clean up _____.
- 11. Always keep floors clean by wiping up _____ immediately.
- 12. Keep _____ closed to prevent bumping your head of other parts of your body
- 14. use a _____ to handle hot pots or pans.