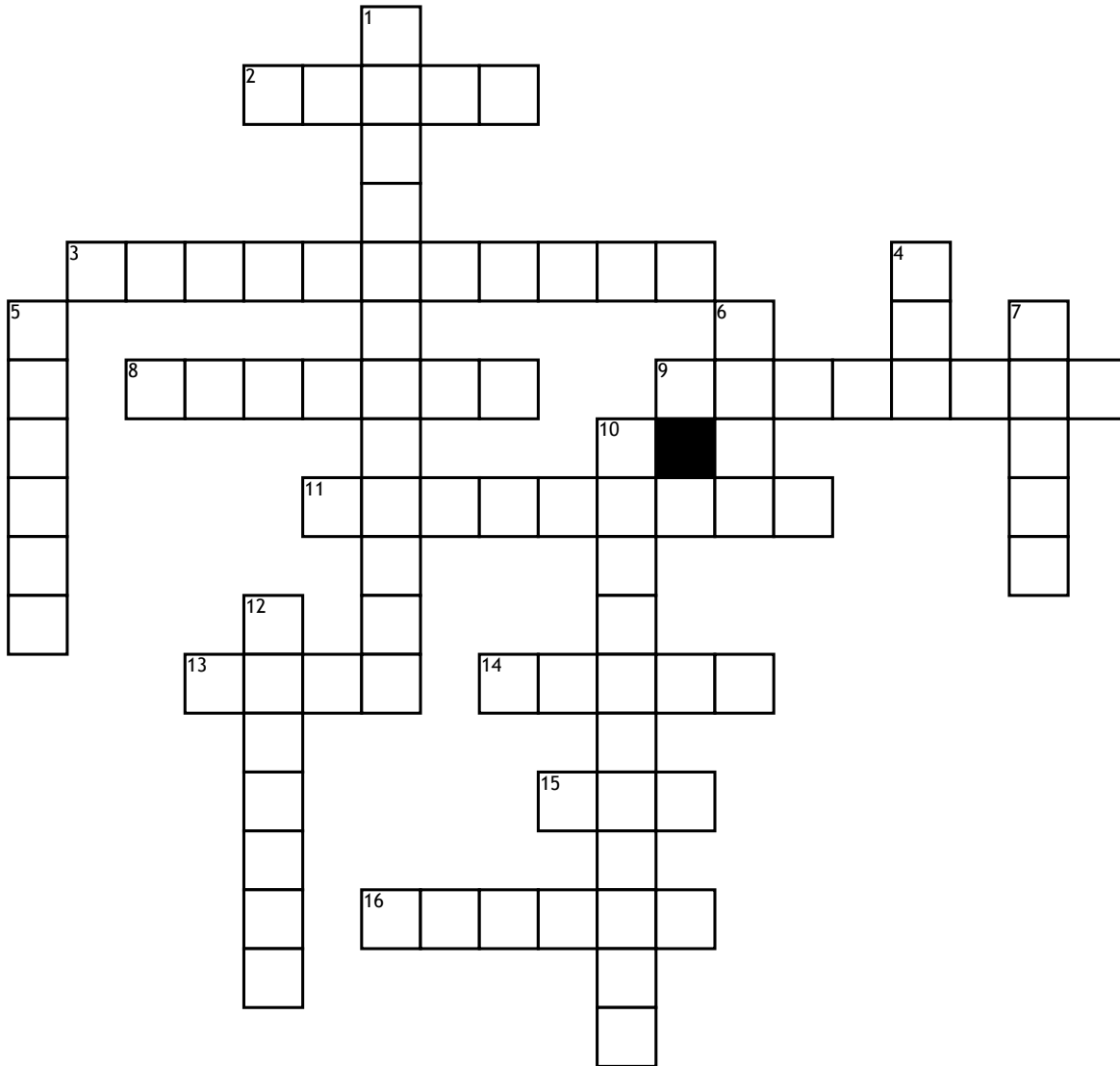


Kitchen Safety and Sanitation



Across

2. What do you do to a can before you open it?

3. When do we wipe up a spill?

8. Wash hands and change gloves after handling this.

9. Wash dishes in _____, _____ water.

11. What should you always do before you cook?

13. Put your _____ up if necessary

14. What do we always use to cover our clothes when we cook?

15. Keep hot food _____.

16. What do we wear when we cook for others?

Down

1. Where do we safely thaw frozen food?

4. How many hours can food be left out before it must be refrigerated?

5. What do we use periodically to sanitize cooking surfaces?

6. Keep cold foods _____

7. Use a different _____ if you must taste food for seasoning.

10. Use this to dry your hands after you wash.

12. We don't wear _____ in the kitchen.