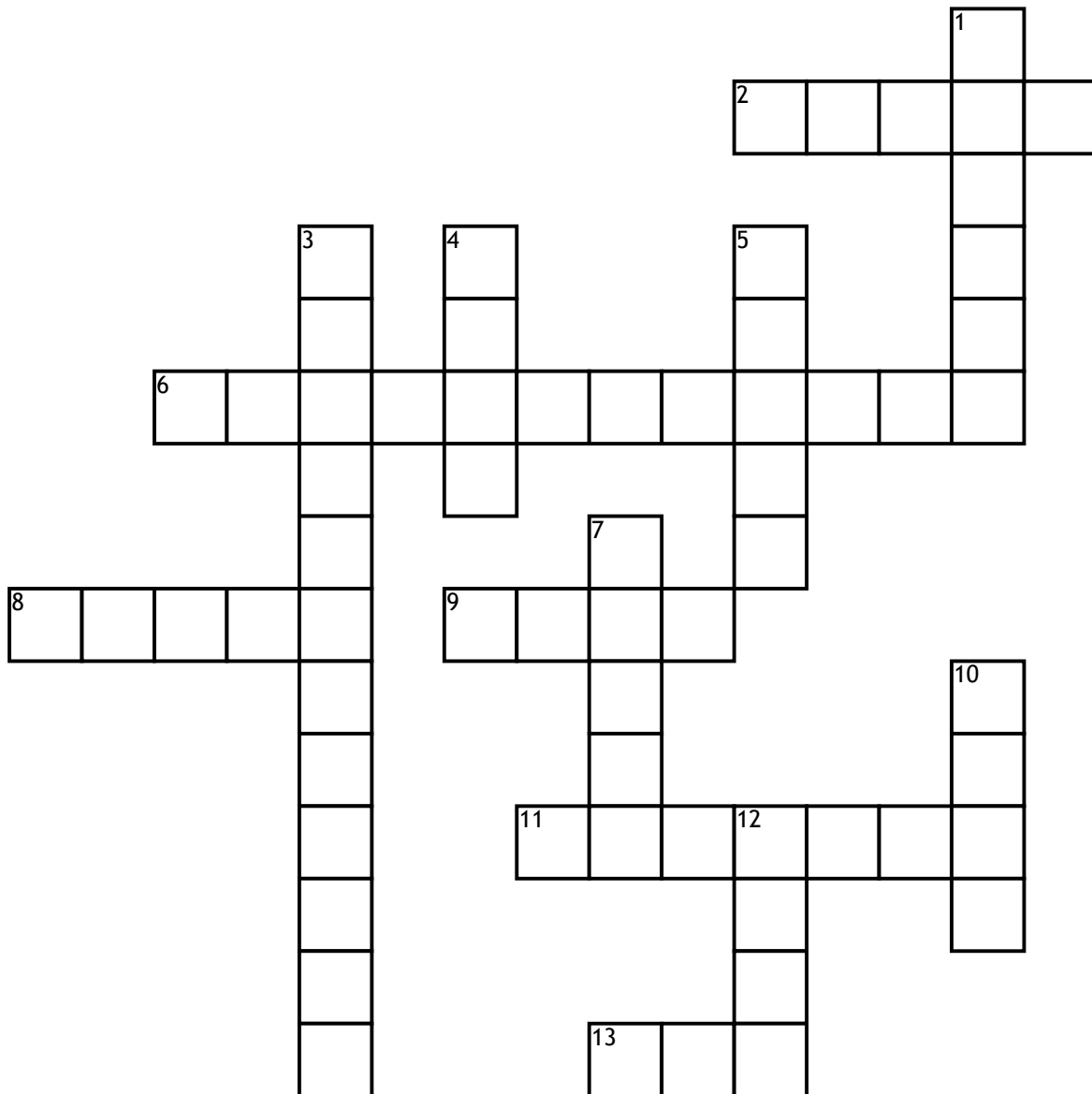


Name: \_\_\_\_\_

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

# Safe kitchen practices



## Across

- 2. When should you run in the kitchen?
- 6. Where should you cut food?
- 8. Make sure you use the right what to cut vegetables
- 9. If the hot pot is too big, too lift ask for

11. What do you put on the floor when there's a spill?

13. If you don't know

Down  
1. What do you say when walking passed someone?

3. What do you wear on your hands when touching hot things?

4. Move electric wires out of the way so you don't

5. What do you use to put boxes up high?

7. Wear a safety ..... when cutting

10. If the floor is wet use a wet floor

12. Don't leave a sharp knife in the