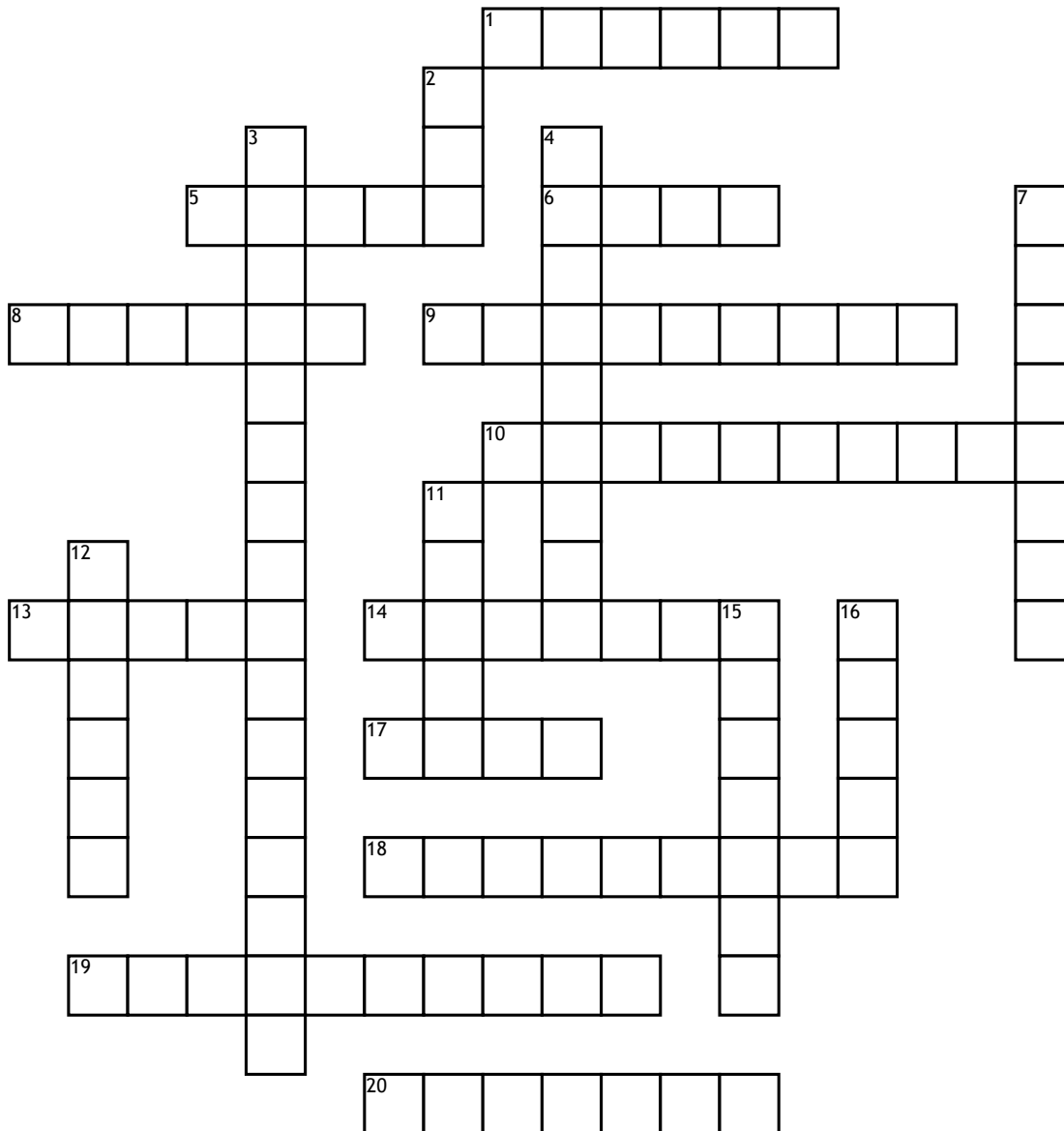


Food safety Crossword



Across

1. Keep _____ dry, clean, and uncluttered to avoid tripping
5. Wear shirts with short or _____ sleeves
6. The pot handle should be facing _____ from the edge of the counter
8. When washing sharp things like _____ they should be done first
9. Always use _____ when removing a hot tray from the oven to prevent injuries
10. If a grease fire happens you should use _____ and not water
13. Cupboards should be kept organized and _____

14. Meat should be cut on a _____ cutting board instead of a wooden cutting board

17. Always lift pot lids _____ from yourself to prevent burns from run off liquids

18. When carrying knives keep the blade facing _____ and if it starts to fall DO NOT try to catch it

19. Do not use a knife that was used to cut meat to cut _____

20. Do not cut _____ yourself, instead position yourself to cut to the side

Down

2. Do not check if burner is _____ by touching it

3. You should always know where the _____ is and how to use it

4. When cleaning up broken glass NEVER use your _____. Instead use a broom and a thick damp cloth

7. Make sure the kitchen is well lit and dead bulbs are _____

11. Food should be kept _____ 0°C to stop bacteria growth

12. To prevent grease fires when you deep fry foods you should keep the temp low and lower it _____ into the fryer

15. Cleaning products should be _____ labeled and you should know all the WHIMIS / safety symbols

16. Keep _____ away from hot and, or wet objects