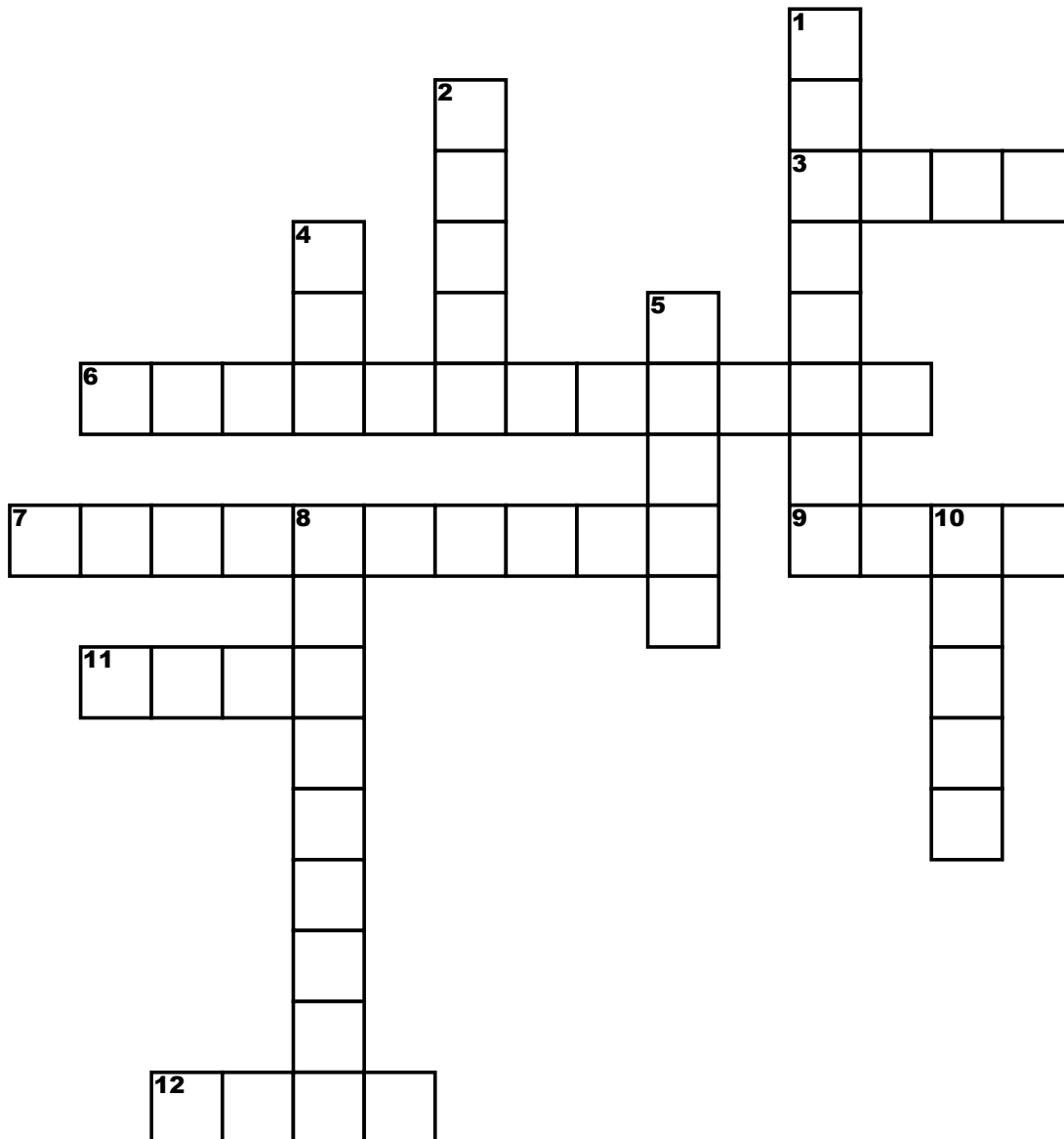


Name: _____

Date: _____

KITCHEN SAFETY



Across

3. Keep food ____ in the fridge.

6. A ____ is used to cut up vegetables and meats.

7. Use a meat ____ to check the temperature.

9. Cut ____ from your yourself when cutting itmes on a cutting board.

11. Bacteria grows rapidly in the danger _____. (rthymes with cone)

12. Always ____ your hands before preparing food.

Down

1. Germ is another word for _____.

2. ____ up spills right away.

4. Raw meat should ____ touch fruit.

5. Do not leave food out for more than two ____.

8. ____ are used to take hot items out of the stove.

10. An ____ is used to keep clothing clean while cooking.