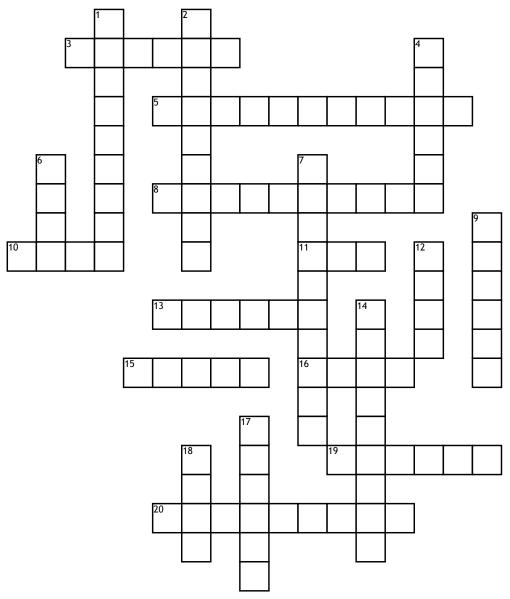
Name:	Date:
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Kitchen Safety



Across

- 3. baking soda, salt or a lid puts out fire
- **5.** #1 cause of accidents in the kitchen
- 8. Chef washes dishes
- 10. Chef sweeps the floor
- **11.** temperature for washing dishes
- **13.** use wooden or plastic spoons on

- **15.** Turn off heat, remove food, tell teacher when
- **16.** Roll up sleeves
- **19.** Organization chef dries and puts away
- **20.** hot from microwave **Down**
- 1. All kitchens need to be
- **2.** Chef wipes counters and stove
- **4.** great board material for cutting meat

- 6. missed labs made at
- **7.** away from edge of range
- 9. cleaning appliances
- **12.** when using knives, cut this way
- **14.** condition to leave all kitchens in
- 17. All fruits and veggies are
- **18.** Someone is burned use water