

# Kitchen Safety

## Across

1. keep \_\_\_\_\_ materials away from heat sources

3. you should use a \_\_\_\_\_ spoon to stir food cooking on the stove.

4. Keep pot \_\_\_\_\_ turned in.

5. always use \_\_\_\_\_ when handling hot objects.

6. food at the temperatures 16-60 degrees celsius are in the \_\_\_\_\_.

7. make sure you wash \_\_\_\_\_ before cutting whole melons

8. Store \_\_\_\_\_ products out of reach from children.

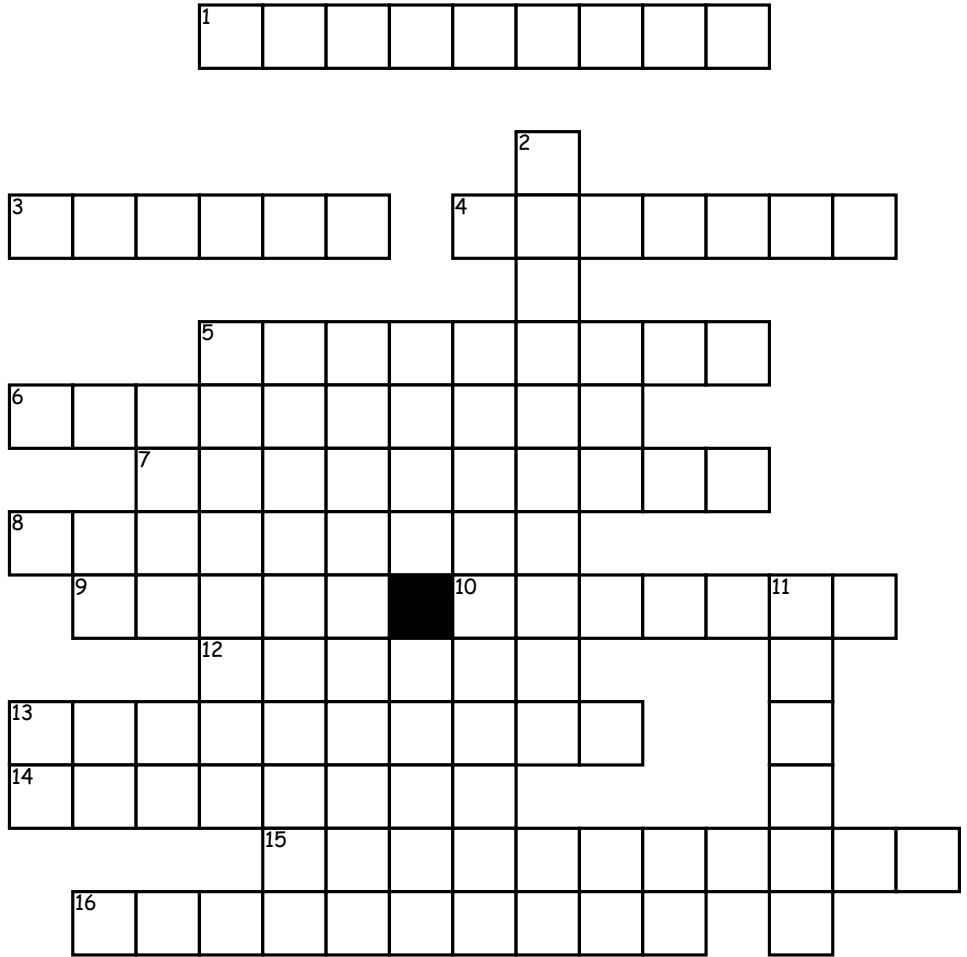
9. make sure you wash your \_\_\_\_\_ before cooking

10. When selecting a knife, make sure you choose the \_\_\_\_\_ size.

12. do not use electrical equipment if the cords are \_\_\_\_\_.

13. never use \_\_\_\_\_ equipment near water.

14. make sure you wash \_\_\_\_\_ first



15. clean up spills \_\_\_\_\_.

16. sharp objects and knives should be stored \_\_\_\_\_ to prevent cuts

## Down

2. if there is a grease fire you use \_\_\_\_\_ to put it out.

11. You should always keep cupboard and oven doors \_\_\_\_\_ when not in use.

