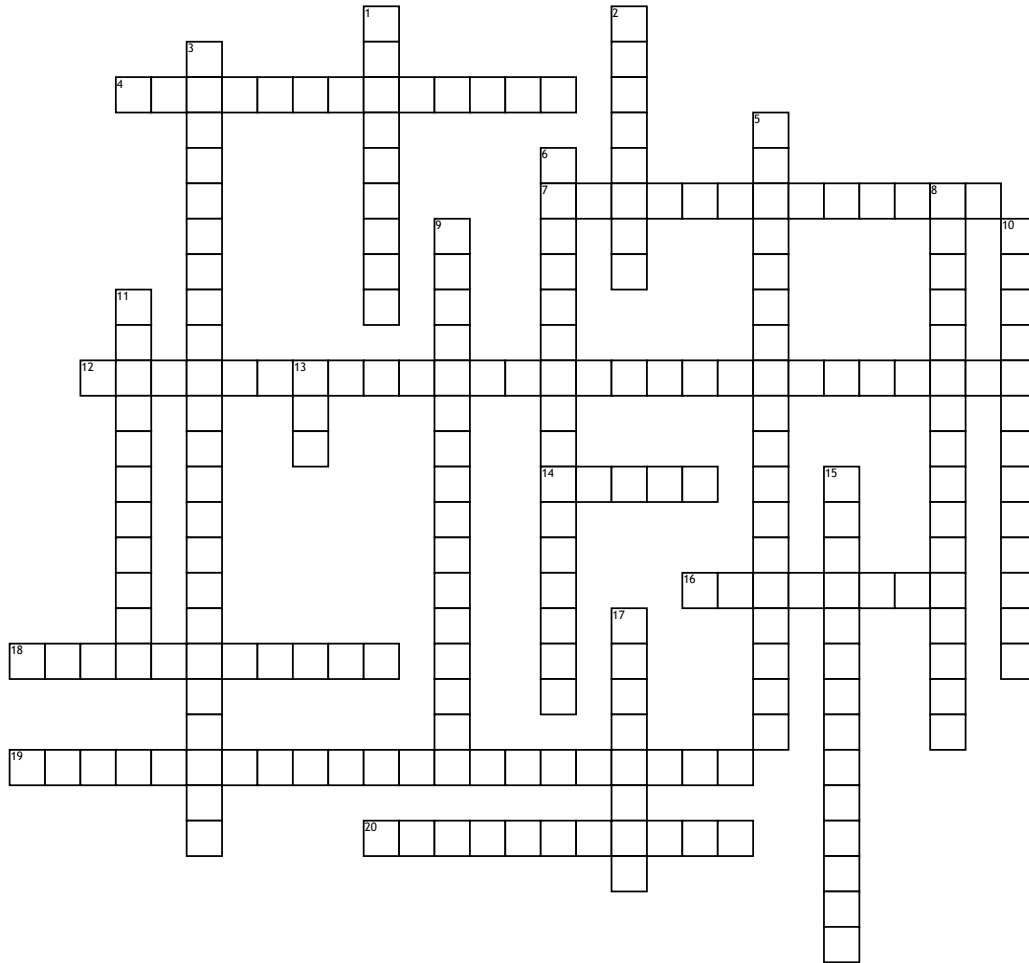


# culinary vocabulary



## Across

4. Items that cause short or long-term injuries or illnesses.

7. A plan designed to protect workers, guests, and property in the case of an emergency or disaster.

12. Also called Right-to-Know and HAZCOM. This safety standard requires that all employers notify their employees about chemical hazards present on the job and train employees to use these materials safely.

14. The deliberate and malicious burning of property.

16. An event in which property damage or injury is narrowly avoided.

18. Usually involve wood, paper, cloth, or cardboard and typically happen in dry-storage areas, dining areas, garbage areas, and restrooms.

19. Each operation needs to have forms for reporting injuries or illnesses involving both guests and employees.

20. Usually involve live electrical equipment and typically occur in motors, switches, cords, circuits, and wiring.

## Down

1. The legal responsibility that one person has to an

2. An unplanned, undesirable event that can cause property damage, injuries or fatalities, time lost from work, or disruptions of work.

3. A report OSHA requires from chemical manufacturers and suppliers for each hazardous chemical they sell.

5. A safety inspection of facilities, equipment, employee practices, and management practices. The purpose of a general safety audit is to judge the level of safety in the operation.

6. Removes food or other obstacles from the airway of a choking person.

8. These fire safety systems operate even when no one is in the facility and usually include a type of heat detector that releases dry or wet chemicals, carbon dioxide, or inert gases.

9. Routes planned to give everyone at least two ways out of the building to a safe meeting place in case of emergency.

10. Work by reacting to heat. Detect fires where there is no smoke. They are activated by the significant increase of temperature associated with fire.

11. Usually involve flammable liquids and grease and typically start in kitchens and maintenance areas.

13. Restores breathing and heartbeat to injured persons who show no signs of breathing or a pulse.

15. Work by reacting to the movement of flames.

17. Medical treatment given to an injured person either for light injuries or until more complete treatment can be provided by emergency service or other health care providers.

## Word Bank

near miss

CPR

Heimlich maneuver

Hazard Communication Standard

automatic systems

arson

general safety audit

liability

emergency plan

health hazards

first aid

accident

evacuation routes

heat detectors

Material Safety Data Sheet

class C fires

accident investigation

flame detectors

class A fires

class B fires