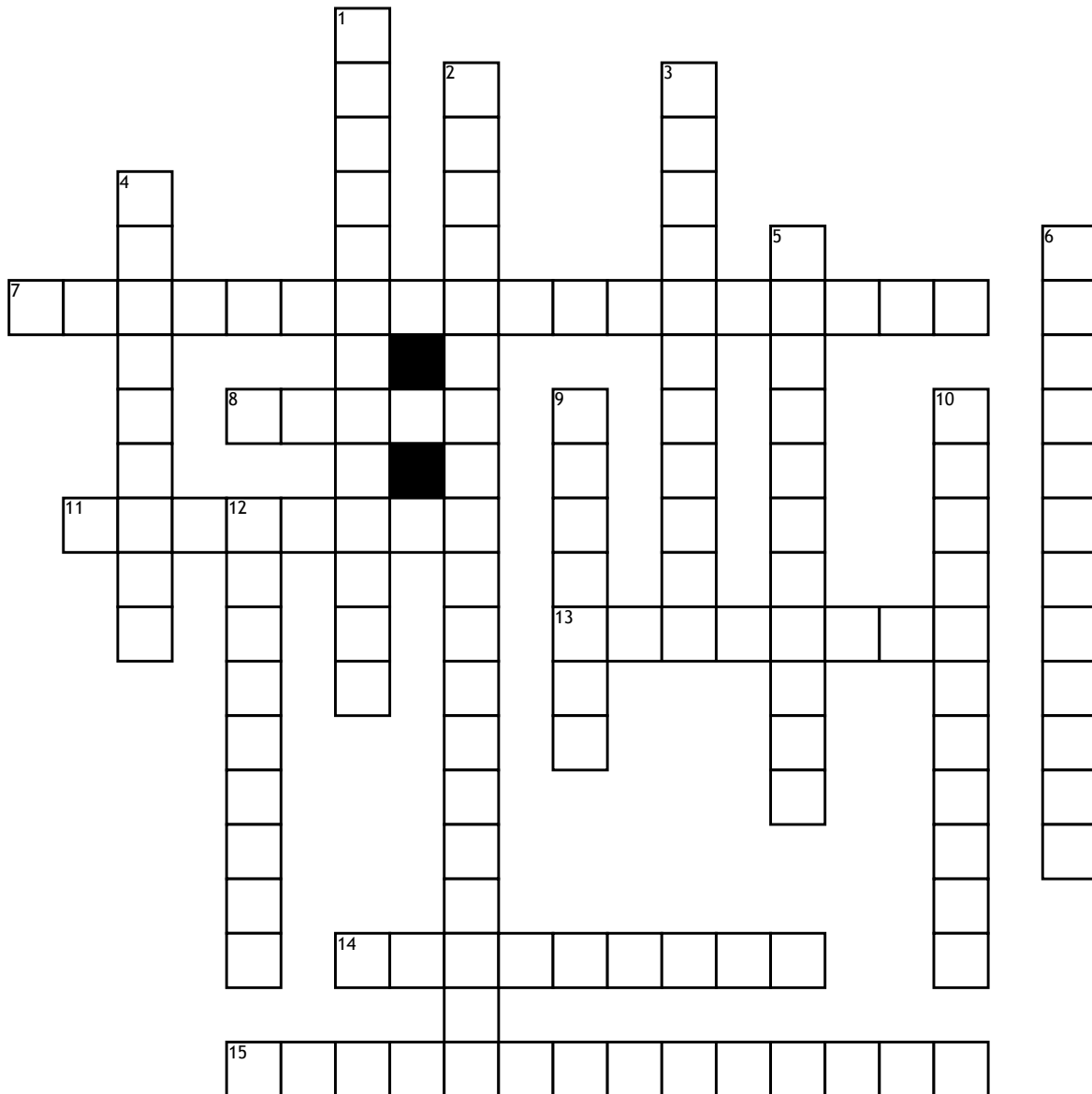


Name: _____

Date: _____

kitchen safety



Across

- 7. what is it called when you use the same utensils and cutting boards for raw meat and raw veggies
- 8. over your cloths you should be sure to wear an..
- 11. what should you do if there happens to be a fire in your kitchen
- 13. how do you prepare vegetables before cooking
- 14. If you have long hair what is a step you should do before cooking

- 15. how often should you be washing your hands when handling food

Down

- 1. what do you do before you do anything in a kitchen
- 2. what should you do if you get a small burn
- 3. if you have a cut on your finger you should wash your hands and do what to prevent it from contaminating food
- 4. how many knives would you need to cut raw steak and a onion

- 5. where should raw meat be stored in a fridge
- 6. When working in a kitchen what type of clothes should not be worn?
- 9. after washing dishes what should be done with them
- 10. what should you use to tell if your meat is fully cooked
- 12. what type of shoes should be worn in a kitchen