|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Kitchen Safety Crossword

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  | 1 |  |  |  |  |  |  |  |
|  |  |  |  |  | 2 |  |  |  |  |  | 3 |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 4 |  |  |  |  |  | 5 | 6 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 7 |  |  |
|  |  |  |  | 8 |  |  |  |  |  |  |  | 9 |  |  |  |  |  |  |  |
|  |  | 10 |  |  |  |  |  |  |  | 11 |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 12 |  | 13 |  |  |  | 14 |  |  |  | 15 |  |  |  |  | 16 |  |  |  | 17 |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 18 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 19 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 20 |  |  |  |  |
| 21 |  |  |  |  |  |  | 22 |  |  |  |  |  |  | 23 |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 24 |  | 25 |  |  | 26 |  |  |  |  |  |  | 27 |  |  |  | 28 |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 29 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **2.** When tasting food, never pu the tasting \_\_\_\_\_\_\_\_- back into the food  **3.** Proper first-aid for severe bleeding is \_\_\_\_\_\_\_ pressure.  **4.** \_\_\_\_\_\_\_\_\_\_\_\_ occur when something is on the floor that shouldn't be  **5.** do not use food from cans that are leaking, bulged or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  **10.** Extinguish a grease \_\_\_\_\_\_\_ with baking soda.  **11.** Cutting boards need to be scrubbed thoroughly with a cleanser containing \_\_\_\_\_\_\_\_\_\_\_\_\_.  **18.** Fo an electrial fire, use a \_\_\_\_\_\_\_\_\_\_\_\_\_ fire extinguisher.  **21.** The type of burn where the skin is red and blisters form is called a \_\_\_\_\_\_\_\_\_\_\_ degree burn.  **22.** Always \_\_\_\_\_\_\_\_ matches away from you and hold them upright so the flame burns more slowly.  **23.** Always use a cutting \_\_\_\_\_\_\_\_\_\_\_ to cut your foods on while cooking.  **24.** \_\_\_\_\_\_\_\_\_\_\_\_\_ knives are dangerous because they require more pressure to cut foods.  **26.** Handle all \_\_\_\_\_\_\_\_\_\_\_ equipment with dry hands  **28.** Keep these cold and do not buy cracked or soiled ones. \_\_\_\_\_\_  **29.** You should \_\_\_\_\_\_\_\_ all accidents that happen in the class to the teacher. | **Down**  **1.** You should do this immediately when food is spilledo nthe floor. \_\_\_\_\_\_\_ up  **6.** Learn to cut \_\_\_\_\_\_\_\_ from you when cutting food or peeling vegetables.  **7.** This may happen to an electrical circuit if too many applliances are used at the same time.  **8.** An ounce of \_\_\_\_\_\_\_ is worth a pound of cure  **9.** Do not buy food in \_\_\_\_\_\_\_\_ jars or jars with bulging lids  **12.** Always wash \_\_\_\_\_\_\_\_\_\_\_\_\_ before cooking and if you touch something with germs.  **13.** Make sure matchse are out by running water over them before you \_\_\_\_\_\_ them away  **14.** \_\_\_\_\_\_\_\_\_\_\_\_ objects and knives should be stored seperately to prevent cuts.  **15.** One of three rules to remember about keeping food safe it to keep it \_\_\_\_\_\_\_.  **16.** One way to keep food safe is to keep \_\_\_\_\_\_\_ foods \_\_\_\_\_\_\_. (same word)  **17.** A safety hazard that is cause by hot objects are \_\_\_\_\_\_\_  **19.** Keep \_\_\_\_\_ foods above 140 degrees until serving time.  **20.** When handling hot pans, be sure to use \_\_\_\_\_\_\_\_\_\_\_ holders and not damp dish towels or wash cloths  **25.** Tilt \_\_\_\_\_\_ of pots and pans towards you so that steam will not burn your hands or face  **27.** A type of safety hazard that is cause by share objects is \_\_\_\_\_\_\_\_\_\_\_\_ |