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

Kitchen Safety Crossword

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|  |  |  |  |  |  |  |  |  |  |  |  | 1  W |  |  |  |  |  |  |  |
|  |  |  |  |  | 2  S | P | O | O | N |  | 3  D | I | R | E | C | T |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  | P |  |  |  |  |  |  |  |
|  | 4  F | A | L | L | S |  | 5  D | 6  A | M | A | G | E | D |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | W |  |  |  |  |  |  |  |  | 7  O |  |  |
|  |  |  |  | 8  P |  |  |  | A |  |  |  | 9  P |  |  |  |  | V |  |  |
|  |  | 10  F | I | R | E |  |  | Y |  | 11  C | H | L | O | R | I | N | E |  |  |
|  |  |  |  | E |  |  |  |  |  |  |  | A |  |  |  |  | R |  |  |
| 12  H |  | 13  T |  | V |  | 14  S |  |  |  | 15  C |  | S |  |  | 16  C |  | L |  | 17  B |
| A |  | H |  | E |  | H |  |  |  | L |  | T |  |  | O |  | O |  | U |
| N |  | R |  | N |  | A |  | 18  C | H | E | M | I | C | A | L |  | A |  | R |
| D |  | O |  | T |  | R |  |  |  | A |  | C |  |  | D |  | D |  | N |
| S |  | W |  | I |  | P |  | 19  H |  | N |  |  |  |  |  |  |  |  | S |
|  |  |  |  | O |  |  |  | O |  |  |  |  |  |  | 20  P |  |  |  |  |
| 21  S | E | C | O | N | D |  | 22  S | T | R | I | K | E |  | 23  B | O | A | R | D |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | T |  |  |  |  |
| 24  D | U | 25  L | L |  | 26  E | L | E | C | T | R | I | 27  C | A | L |  | 28  E | G | G | S |
|  |  | I |  |  |  |  |  |  |  |  |  | U |  |  |  |  |  |  |  |
|  |  | D |  |  |  |  | 29  R | E | P | O | R | T |  |  |  |  |  |  |  |
|  |  | S |  |  |  |  |  |  |  |  |  | S |  |  |  |  |  |  |  |

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| **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 \_\_\_\_\_\_\_\_\_\_\_\_ |