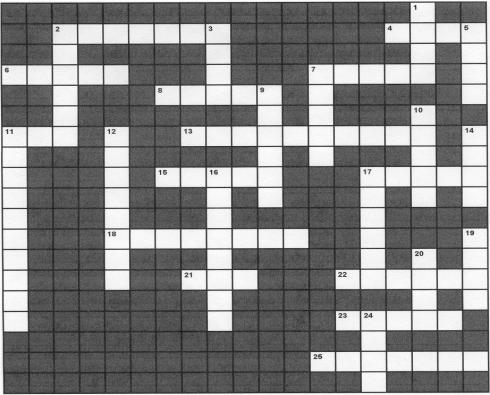
Safety Crossword Puzzle



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