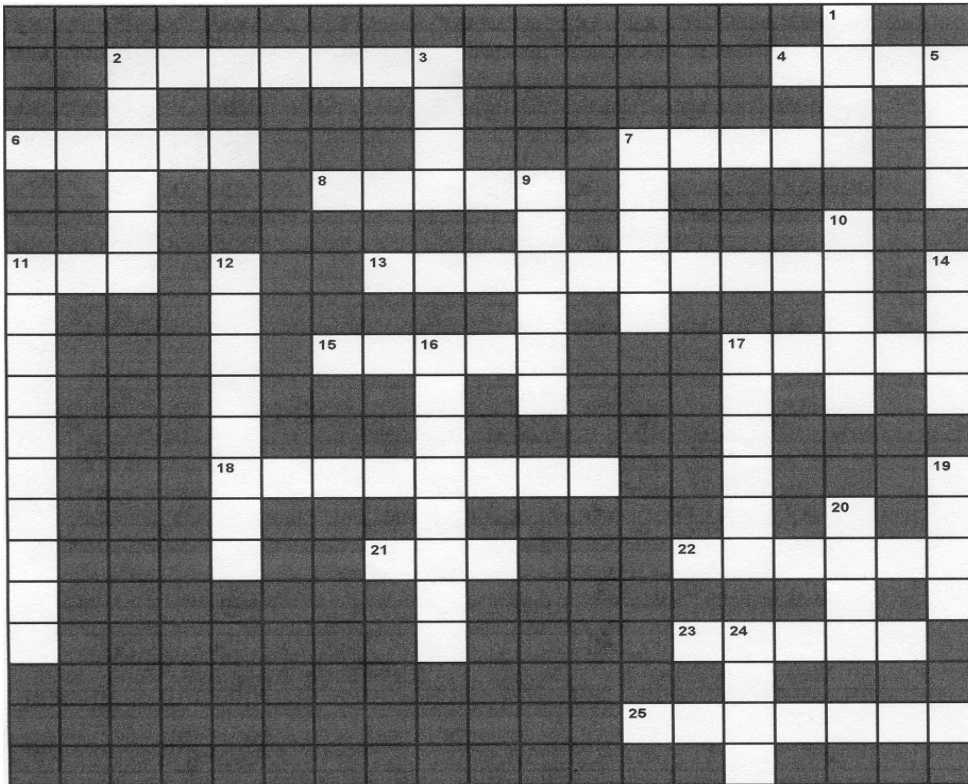


## Safety Crossword Puzzle



### ACROSS

- 2 Do not use food from cans that are leaking, bulged or \_\_\_\_\_.
- 4 Extinguish a grease \_\_\_\_\_ with baking soda.
- 6 Make sure matches are out by running water over them before you \_\_\_\_\_ them away.
- 7 A safety hazard that is caused by hot objects are \_\_\_\_\_.
- 8 \_\_\_\_\_ occur when something is on the floor that shouldn't be.
- 11 When handling hot pans, be sure to use \_\_\_\_\_ holders and not damp dish towels or dish cloths.
- 13 Handle all \_\_\_\_\_ equipment with dry hands.
- 15 When tasting food, never put the tasting \_\_\_\_\_ back into the food.
- 17 \_\_\_\_\_ objects and knives should be stored separately to prevent cuts.
- 18 Cutting boards need to be scrubbed thoroughly with a cleanser containing \_\_\_\_\_.

- 21 Keep \_\_\_\_\_ foods above 140 degrees until serving time.
- 22 You should \_\_\_\_\_ all accidents that happen in the class to the teacher.
- 23 Always wash \_\_\_\_\_ before cooking and if you touch something with germs.
- 25 Do not buy food in \_\_\_\_\_ jars or jars with bulging lids.

### DOWN

- 1 Tilt \_\_\_\_\_ of pots and pans towards you so that steam will not burn your hands or face.
- 2 Proper first-aid for severe bleeding is \_\_\_\_\_ pressure.
- 3 \_\_\_\_\_ knives are dangerous because they require more pressure to cut foods.
- 5 Keep these cold and do not buy cracked or soiled ones.
- 7 Always use a cutting \_\_\_\_\_ to cut your foods on while cooking.
- 9 The type of burn where the skin is red and blisters form is called a \_\_\_\_\_ degree burn.

- 10 One of three rules to remember about keeping food safe is to keep it \_\_\_\_\_.
- 11 An ounce of \_\_\_\_\_ is worth a pound of cure.
- 12 For an electrical fire, use a \_\_\_\_\_ fire extinguisher.
- 14 You should do this immediately when food is spilled on the floor. \_\_\_\_\_ up.
- 16 This may happen to an electrical circuit if too many appliances are used at the same time.
- 17 Always \_\_\_\_\_ matches away from you and hold them upright so the flame burns more slowly.
- 19 A type of safety hazard that is caused by sharp objects is \_\_\_\_\_.
- 20 One way to keep food safe is to keep \_\_\_\_\_ foods \_\_\_\_\_.
- 24 Learn to cut \_\_\_\_\_ from you when cutting food or peeling vegetables.