

Name: _____ Date: _____

KITCHEN SAFETY RULES WORKSHEETS

Read these sentences, then decide as a group the five most important. Give reasons for your answers.

1. Wash your hands frequently.
2. Wear disposable gloves when preparing food.
3. Keep your uniform clean and tidy.
4. Store all food in a hygienic and careful way.
5. Always wear the correct uniform in the kitchen.
6. Make sure your hair is short or tied back.
7. Don't wear jewellery and don't carry pens in your pockets.
8. Tell your supervisor if you feel sick.
9. Keep your nails short.
10. If you have a cut, make sure it's covered with a plaster or bandage.
11. Check the temperature of meat regularly.
12. Keep raw and cooked food separate.
13. Always keep the kitchen equipment clean.
14. Do not eat in the kitchen
15. Do not sneeze or cough near food.

1. _____
2. _____
3. _____
4. _____
5. _____

Reason: