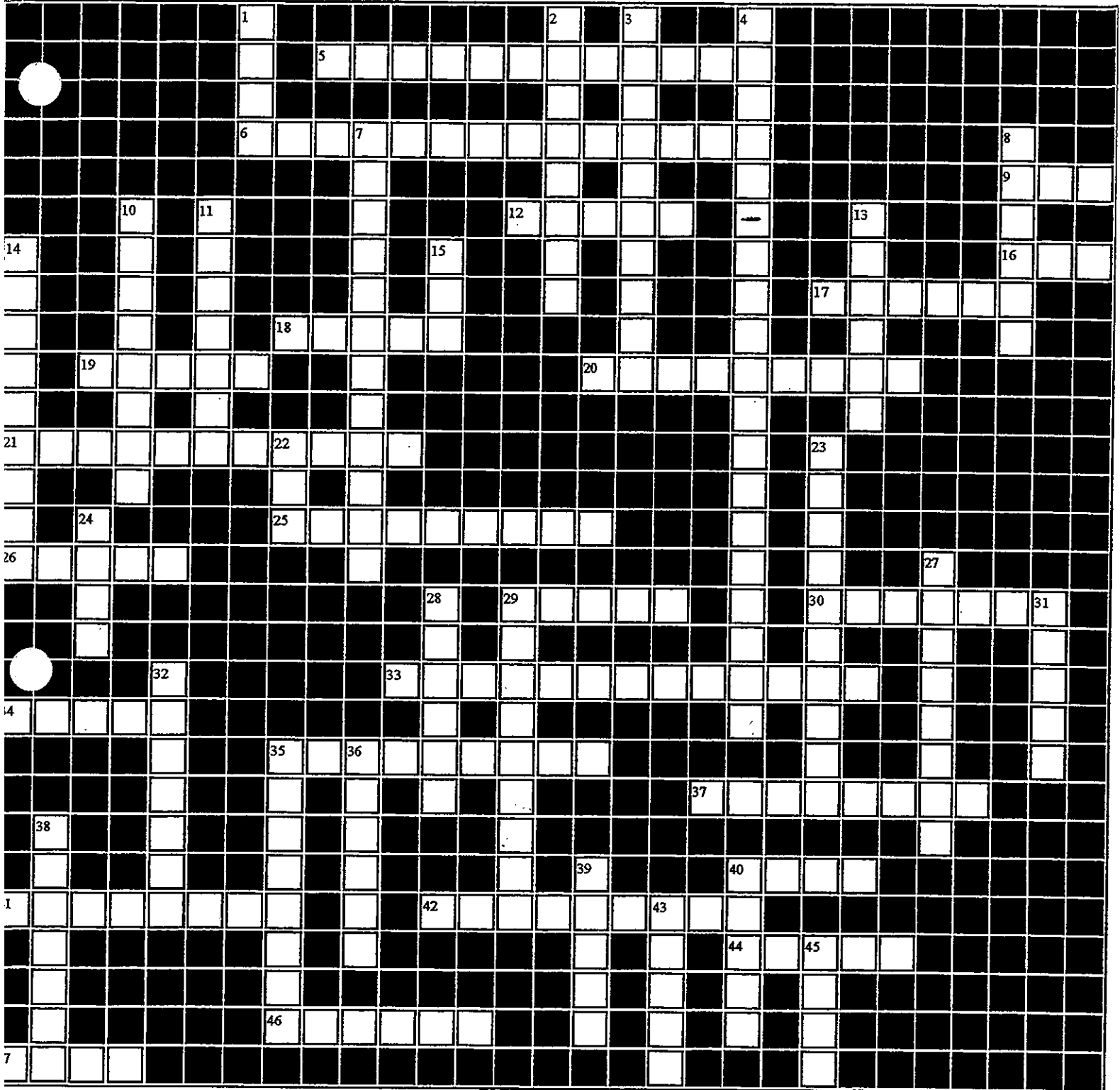


Food & Kitchen Safety Crossword

Name _____

Per. _____



Across

Down

1. Where is the safest place to defrost food?
2. _____ are tiny living things that can only be seen through a microscope.
3. How many squirts of soap do you add to the dish washing water?
4. Sweep _____ pieces of broken glass into a paper bag.

1. What should the temperature of the water be to wash your hands?
2. What is the second step to food safety?
3. Put out a grease fire with _____. (2 Words)
4. ~~What~~ ^{When} raw meat comes in contact with other food, _____ occurs. (2 words with - in between)

hands.

17. Position handles towards the _____ of the stove.
18. You should always wear an _____ in the kitchen.
1. What material should never be put in a microwave?
20. Use a _____ for drying hands only. (2 Words)
21. _____ is a symptom of food poisoning.
25. Pull out _____ completely when placing food in the oven. (2 Words)
26. Always keep knives _____. They are safer that way.
29. What is the fourth step to food safety?
30. How long can food be out for if the temperature goes above 31 degrees? (2 Words)
33. What do you use to wipe up small pieces of glass? (3 Words)
34. Never _____ knives in a sink.
35. A _____ should only be used to wash dishes. (2 Words)
3. Which dishes should you wash first?
40. What is the third step to food safety?
41. Before microwaving foods with porous skins, such as _____, poke holes in them.
42. A _____ should only be used to dry dishes. (2 Words)
44. Never operate a microwave _____.
46. _____ is a bacteria found in contaminated water.
47. Always crack _____ before they get put in the microwave.
8. What type of spoon should you use to stir hot foods?
10. In the danger zone _____ grow rapidly.
11. Scrape excess food into the _____.
13. Wash _____ separately.
14. Always use _____ when handling hot dishes. (2 Words)
15. Always wash the top of a _____ before opening.
22. Food can be left out for a maximum of _____ hours.
23. What is the food poisoning found in raw or uncooked meats?
24. Cook _____ at a low temperature only.
27. When testing meats, the thermometer should be inserted into the _____ part.
28. What do you put in the rinse water?
29. Keep _____ and drawers closed.
31. The drainboard goes to the _____ of the sink.
32. If cooking immediately, a microwave can be used to _____ foods.
35. Always wipe knives on the _____. (2 Words)
36. You should _____ loose clothing and jewellery.
38. What slows down the growth of bacteria on foods?
39. A maximum of two people can stand around the _____.
40. What is the first step to food safety?
43. Never put _____ on a grease fire.
45. To unplug an appliance always pull on the _____.

Word Bank for Food & Kitchen Safety Crossword

Apron
Middle
Baking soda
Refrigerator
Hand towel
Oven racks
Chill
Leave
Dishcloth
Empty
Cross-contamination
Separate
One
One hour
Dish towel
E-coli
Eggs
Secure
Large
Cooking
Thickest
Fats
Microorganisms
Two
Oven mitts

Warm
Dry
Metal
Indigestion
Sharp
Wet paper towel
Cleanest
Cook
Water
Right
Cupboards
Defrost
Potatoes
Plug
Clean
Stove
Dull side
Bleach
Salmonella
Can
Knives
Bacteria
Wooden
Rubber gloves
Garbage