

Key

## KITCHEN SAFETY TEST

Fill in the missing word or words for the statements below.

1. Foods should not be left at room temperature over 2 hours.
2. It is safe (not safe) to eat foods out of cans that are bulging or leaking. Botulism
3. Wash cutting boards after each use to prevent the spread of Bacteria bacteria
4. Wear bandaid + glove if you have an open cut or sore on your hand.
5. Keep the kitchen area as clean as possible to prevent attracting rodents, bugs.
6. Always wear an Apron when cooking to protect your clothes.
7. Wash your hands before you start to cook.
8. When cooking on the range, turn pan handles to the inside or side to prevent the pans from being knocked off the range.
9. Use thick, dry Pot holders / Oven mitts when handling hot objects.
10. When lifting the lid from a pan, tip the lid away from you to allow the steam to escape.
11. Use a Wooden spoon to stir hot mixtures.
12. To take a hot dish out of the oven, pull out the Rack.
13. Use a Cutting board on the table when chopping or slicing food.
14. Cutting board should be washed separately, never mixed in with other utensils in the sink.
15. When passing a knife to someone, pass it with the handle pointed up.
16. Never place Water on a grease fire.
17. Dry your hands before touching an Electrical appliance.
18. When unplugging an electrical appliance pull on the Plug.
19. When using an electric mixer, insert the beaters before / after putting the plug in the outlet.
20. Plugging too many electrical appliances into one wall outlet may cause a fire. True / False
21. Keep a fire extinguisher in the kitchen and know how to use it if there is a fire.
22. Stand on a Step stool to reach high items. Do not try to stretch or jump to reach an item.
23. Keep the cabinet doors and drawers closed / opened when not in use.
24. If you spill something on the counter or floor, clean immediately.
25. If you break a glass, clean up the tiny pieces with Wet paper towel or vacuum.