**Name: Period:**

 **Kitchen Safety**

**Cleaning Supplies**

1. Cleaning supplies should be stored away from \_\_\_\_ \_\_\_\_­\_\_\_\_\_\_ .

2. Keep cleaning supplies in \_\_\_\_\_\_\_\_\_\_ containers.

3. Mixing chlorine with any product containing \_\_\_\_\_\_\_\_ will create deadly fumes.

**Fires**

4. Name three things that will put out a grease fire:

a.

b.

c.

5. Name two things you should never use on a grease fire:

a.

b.

**Cooking Surfaces**

6. Keep \_\_\_\_\_\_\_\_\_\_\_\_ away from direct heat.

7.Turn handles \_\_\_\_\_\_\_\_ from the \_\_\_\_\_\_\_ of the range.

8. Avoid \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_ on or near the range.

9.Lift the lid on hot foods \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_ from you.

10.Stand to the \_\_\_\_\_\_\_\_\_\_\_ of the oven when opening it.

11.Use \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_or oven mitts for handling hot pans.

**Knives**

12.\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ knives are more dangerous and less efficient than \_\_\_\_\_\_\_\_\_\_ knives.

**To prevent Falls**

13.Clean up all spills \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ .

14.Use a \_\_\_\_\_\_\_\_ for reaching high objects.

15.Store heavy items on \_\_\_\_\_\_\_\_\_\_ shelves.

**First Aid**

16.Burns: Place burned area under cold \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_ .

17.Cut: Apply \_\_\_\_\_\_\_\_\_\_\_ over wound.

**Electrical**

18.Use with \_\_\_\_\_\_\_\_\_\_\_ hands.

19.Stand on dry floor and keep away from \_\_\_\_\_\_\_\_ .

20.\_\_\_\_\_\_\_\_\_\_\_ the main power source before cleaning.

21.In case of electrical shock disconnect main power source \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_approaching injured person.

22.Keep electrical cords away from \_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_ objects.

23.DO NOT plug \_\_\_\_\_\_\_ cords into an electrical outlet at one time.

24.\_\_\_\_\_ portable appliances after you have used them.

25.Disconnect appliances before \_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ them.