

Safety in the Kitchen

Seven Safety Errors

Directions: Read the scenario below. In the chart, write seven safety errors that Claire made, the type of accident that could have been caused, and what she should have done instead.

Claire was making tacos for supper. She needed the largest skillet for the taco meat, so she climbed on a kitchen chair to reach it. While the meat was browning, she covered it. Then she checked its progress by tipping the cover toward her to look at the meat. Then Claire drained the grease from the browned meat. She spilled some of the grease on the floor, but was in too much of a hurry to wipe it up. Claire had spilled the grease because the skillet handle was loose. She used a utility knife to tighten the loose screw on the handle. Claire started preparing the other taco ingredients. She opened a can of black olives about halfway, then bent back the lid and removed the olives for slicing. She chopped the onions and lettuce. Then she preheated the oven to warm the taco shells. As she reached for the grater for the cheese, the knife started to fall off the counter. Claire tried to catch it, but it bounced off her shoe. Luckily she was wearing leather shoes. Thinking the oven wouldn't be very hot yet, Claire opened the oven door and pulled the rack out with her right hand.

Safety Error	Type of Accident	What Should Claire Have Done?
1.		
2.		
3.		
4.		
5.		
6.		
7.		

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What's the Word?

Directions: The purpose of kitchen safety is to avoid the word inside the dark lines below. To discover what it is, read each clue below. Write the word or words that fit the clue on the corresponding line of the puzzle, one letter in each box.

1.										
2.										
3.										
4.										
5.										
6.										
7.										
8.										

Clues

1. A material that burns easily.
2. This can cause severe shocks and burns.
3. The kind of cabinet where household chemicals should be stored in a home with children.
4. Injury that can result from using dangerous chemicals.
5. Use this to reach items on high shelves.
6. One cause of many kitchen burns.
7. The kind of backing a rug used in the kitchen should have.
8. What grease can do if water is put on a grease fire.
9. The word is _____.