

KITCHEN SAFETY

It's important to be safe in the kitchen, so remember the tips below whenever you make food!

WASH YOUR HANDS BEFORE WORKING IN THE KITCHEN USE WARM WATER AND SOAP FOR ABOUT 20 SECONDS



ASK AN ADULT TO HELP WITH SHARP OBJECTS

IF YOU ARE CUTTING WITH A KNIFE, TOUCH YOUR KNUCKLES TO THE FLAT SIDE

USE OVEN MITTS FOR ANYTHING HOT

DON'T FORGET TO TURN OFF YOUR STOVE, OVEN, AND ANYTHING ELSE USED



DON'T EAT RAW FOODS CLEAN ALL SURFACES AND OBJECTS USED WITH RAW FOODS

©East Georgia Cancer Coalition