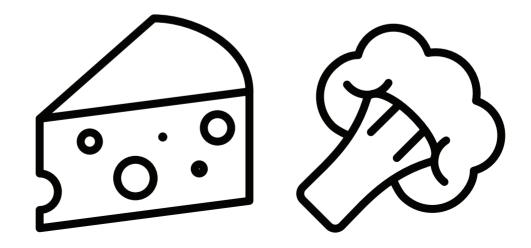
Safety Tips for Cooking

BEFORE COOKING

- 1. Wash hands with soap and water.
- 2. Tie back long hair.
- 3. Read the recipe through.
- 4. Put all ingredients out on the counter.



Safety Tips for Cooking

WHILE COOKING

- 1. Hold knives by their handles when cutting food or carrying knives.
- 2. Use oven mitts when handling hot pots and pans and make sure the oven mitts are dry so you don't get burnt.
- 3. Turn pot handles away from the front of the stove to prevent pots from being knocked over and things from spilling.
- 4. Turn off the stove and take pots and pans off the stove when you leave the kitchen.
- 5. Use a timer to remind you when to take food out of the oven, or how long to simmer something on the stove.
- 6. Keep tea towels, oven mitts and other flammable items away from the stove top.

Safety Tips for Cooking

AFTER COOKING

- 1. Wipe the counters.
- 2. Clean the dishes.
- 3. Put away ingredients.
- 4. Make sure that the oven and burners are turned off.

