

# Being Prepared FOR SAFE CULINARY ADVENTURES!


Participating in great, safe, Scouting adventures can work up an appetite. Whether you're getting ready for an adventure-filled day or refueling mid-way, it's important to stay safe in the kitchen. Remember, when in an unfamiliar kitchen (like at a Scout camp) know where to find a fire extinguisher, first aid kit and fire alarm. Be familiar with the kitchen's exits and evacuation plan.



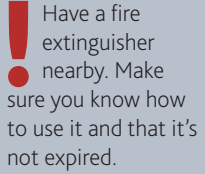
Store kitchen cleaners out of reach of young children or in a locked cabinet.




Keep dish towels, pot holders and oven mitts away from the stove.




Promptly refrigerate temperature-sensitive foods, such as meat, fish and dairy products.




Have a fire extinguisher nearby. Make sure you know how to use it and that it's not expired.



When cooking certain foods, especially raw meat, take steps to avoid cross-contamination. Separate raw meat from other items in the fridge and when preparing them.



In the event of a grease fire, don't use water to put it out. Use an approved fire extinguisher, salt or baking soda. Or smother the fire with a pot lid.



When cutting and chopping, **practise knife safety**. Store sharp knives and other utensils out of reach of young children.