

## CLOVER SAFE #36



## GENERAL KITCHEN SAFETY

Information available from the U.S. Consumer Product Safety Commission indicates more than 400,000 people were treated in hospitals for kitchen-related injuries during 2006. Typical injuries were cuts from knives and other sharp edges, burns from stoves, ovens, and hot pots and pans, contusions from inadvertently bumping or slipping and falling into appliances, cabinets, and counters, and strains from lifting or moving heavy appliances or other objects. General kitchen safety also includes taking precautions to prevent fires and utilizing proper food

handling and preparation practices to prevent food poisoning or disease transmission. For additional information about general kitchen safety, go to the Clover Safe note at:

<http://ucanr.org/cloversafe>.

Clover Safe Notes are prepared by the UC ANR Office of Environmental Health & Safety, in support of the Statewide 4-H Youth Development Program.

