

PUBLIC SAFETY GUIDELINES FOR FIRE SAFETY IN KITCHEN

The kitchen is the leading area in the home where fires occur.

Most cooking equipment fires start with the ignition of common household items (e.g. food or grease, cabinets, wall coverings, paper or plastic bags, curtains, etc.).

The following are a few simple and easy things you can do to minimize the chances of one starting in your kitchen.

To Prevent a Cooking Fire in Your Kitchen

- Never leave cooking unattended.
- Wear short or close fitting sleeves. Loose clothing can catch fire.
- Watch children closely. When old enough, teach them to cook safety.
- Clean cooking surfaces to prevent food and grease build-up.
- Keep curtains, towels pot holders and other flammable items away from the stove surfaces.
- Turn pan handles inward to prevent food spills.
- Don't overload electrical outlets. You might cause an electrical fire by plugging too many appliances into the same outlet.
- Replace any cracked or frayed cords on appliances.
- Keep children away from cooking areas by enforcing a "kid-free zone" of three feet around the stove.

- Keep pets from underfoot so you do not trip while cooking. Also, keep pets off cooking surfaces and nearby countertops to prevent them from knocking things onto burner.

Put Out a Cooking Fire in Your Kitchen

- Slide a pan lid over flames to smother a grease or oil fire, then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside.
- Keep the oven door shut and turn off the heat to smother an oven or broiler fire.
- For a microwave fire, keep the door closed and unplug the microwave. Call the fire department and make sure to have the oven serviced before you use it again.
- Keep a fire extinguisher in the kitchen. Make sure you have a multipurpose ABC rated extinguisher know how to use it.
- For any fires that do not go out quickly, evacuate the area and call the fire department immediately.