

10 WAYS TO BE FIRE-SAFE IN THE KITCHEN



1 **BE ATTENTIVE WHILE COOKING**

Stay in the kitchen while you are frying, grilling, boiling or broiling food.

2 **KEEP YOUR COOKING AREA FREE OF COMBUSTIBLE MATERIALS**

Keep anything that can catch fire away from your stovetop.

3 **CREATE A KID-FREE ZONE**

Make sure that children stay at least three feet away from your stove and other areas where hot food is being prepared.

4 **CLEAN YOUR COOKING SURFACES**

Crumbs in a toaster and built-up grease on the stovetop are fire hazards.

5 **KEEP FIRE SUPPRESSION MATERIALS CLOSE**

If you are cooking with grease, keep a lid nearby to smother the fire. Have a fire extinguisher in your kitchen.

6 **STAY ALERT**

Avoid using kitchen appliances if you are sleepy or have consumed alcohol.

7 **TURN POT AND PAN HANDLES INWARD**

By turning pot and pan handles away from the edge of the counter, they can't be bumped into and children can't grab them.

8 **USE ADDITIONAL CAUTION WHEN FRYING**

Keep oil away from direct flames, never leave the kitchen, and keep the area clear of combustible materials.

9 **KNOW WHAT TO DO IN THE EVENT OF A FIRE**

If there is a grease or oil fire, slide a pan lid over the flames to smother it. Extinguish other food fires with baking soda. Never use water or flour on cooking fires.

10 **CALL 9-1-1!**

If a kitchen fire grows beyond a contained area, GET OUT, STAY OUT, and CALL 9-1-1.



KITCHEN FIRE FACTS


Kitchen fires pose a very real threat to the safety of you and the ones you love. Understanding the risk is your first step to being fire-safe in the kitchen.

Unattended equipment is the #1 cause of cooking fires (37%).

Kitchen fires occur most frequently from 4 p.m. to 9 p.m., and they account for 40% of fires in residential buildings.

Each year, fire departments in the United States respond to about 170,000 home-cooking fires.

Kitchen fires result in an estimated 135 deaths, 3,000 injuries, and over \$494 million in property loss annually.



Cooking is the the top cause of residential building fires, accounting for about 51% of them. Oil, fat, and grease (45%) are the leading types of material ignited in cooking fires.

Plastics (14%), such as appliance casings or cooking utensils, are the next most common materials ignited.