



PREVENT KITCHEN FIRES

The #1 cause of fires and fire related deaths and injuries in the U.S. is negligence in the kitchen. Over one-third of residential fires start in the kitchen.

Types of Burns in the Kitchen: Scald, Contact, Flame, Electrical

If someone gets burned:

- Put the burn area under slow running cool water for at least 10 minutes
- Seek medical help if necessary
- Never put ice or butter on a burn



Small Cooking Fires

Most cooking fires are ignited by grease or oils. Depriving a grease fire of oxygen is the only way to put it out. Never use water on a grease fire.

- Cover a dish that has caught fire with a metal lid- never glass, and remove it from the burner.
- Keep microwave doors closed and unplug the unit.
- Keep Oven doors closed and turn off the heating element.
- A fire extinguisher is the best tool to put out a cooking fire, but you can also use a wet towel or baking soda.
- Never use flour or swat the flames with a towel.



Ways to Keep Your Kitchen Safe:

- Use back burners when possible and turn handles backwards.
- Knife handles should not hang over the counter edge.
- Clean up spills immediately. Floor spills cause slips. Counter spills cause electrocution.
- Never use an appliance that has a damaged cord, and unplug it when not in use.
- Carefully open lids so the steam does not scald your skin.



If a Fire Starts in the Kitchen:

- Warn everyone in the house
- Get out and stay out
- Go to your safe meeting place
- Call 9-1-1

Kitchen Fire Facts

50% of kitchens do not have an operating smoke alarm near the room.

Kitchen fires cost \$900 million in property loss each year.



Kitchen fires cause 500 injuries and 300 deaths each year.

Most home fires occur during dinner hours - from 5 p.m. to 8 p.m.



KITCHEN FIRES ARE 100% PREVENTABLE