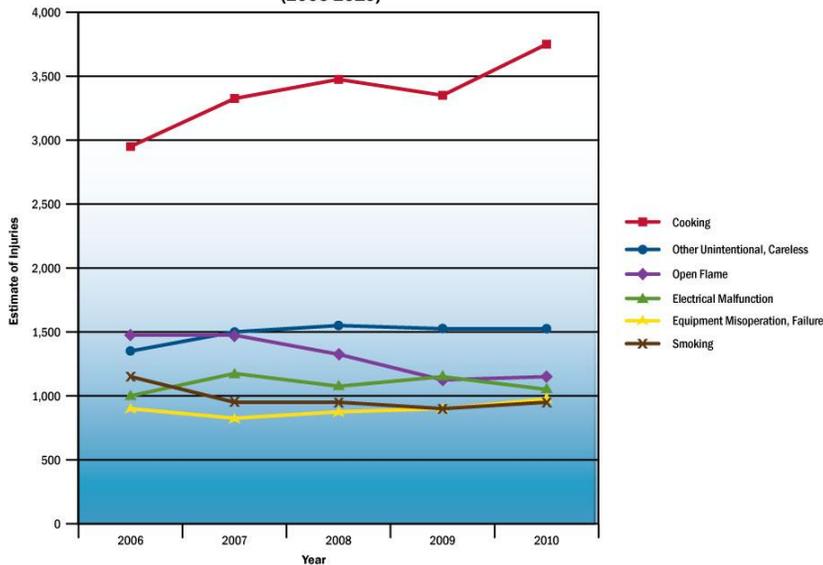


# MCLB ALBANY SAFETYGRAM

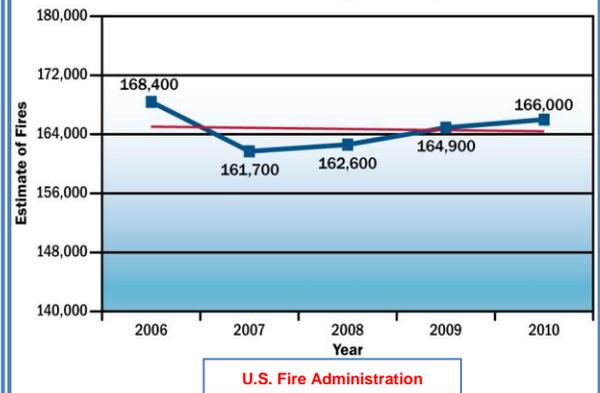
## Cooking Fire Safety

Many families gather in the kitchen to spend time together, but it can be one of the most hazardous rooms in the house if you don't practice safe cooking practices. Cooking equipment, most often a range or stovetop is the leading cause of reported home fires and home fire injuries in the United States. Cooking equipment is also the leading cause of unreported fires and associated injuries. Whether you are cooking the family holiday dinner or a snack for the children, using safe cooking practices will help keep you and your family safe.

**Leading Causes of Residential Building Fire Injuries (2006-2010)**



**Residential Building Cooking Fires**

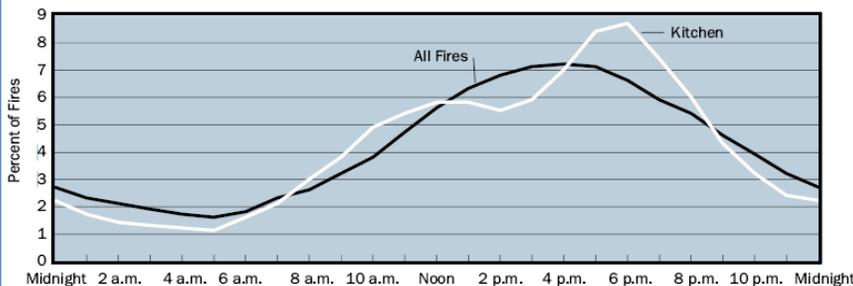


### **Frying is the cooking method posing the highest risk**

Frying fires typically occur early in the cooking activity and, if fire occurs, the cooking equipment is typically open and will not contain the fire. Frying employs a combustible medium—cooking oil or grease—which is the first item ignited in most frying fires. No other cooking method has a risk comparable to the risk of hot oil.

When analyzed by time of day, a noticeable peak in kitchen fires occurs in the 6 p.m. hour; this is not surprising, because many people prepare dinner during this time. This is consistent with the leading cause of kitchen fires—cooking.

**KITCHEN FIRES BY TIME OF DAY**



### **Know What to Do if There is a Fire**

When in doubt, just get out. When you leave, close the door behind you to help contain the fire. Call 911!

["Know What to Do if There is a Fire"](#)

[Click on Link for video](#)

### **How to Prevent Kitchen Fires....**

- Keep appliances serviced, clean, and in good repair.
- Don't overfill pots or pans with oil or grease.
- Wipe up spills and don't cook on a dirty stove. Grease buildup is flammable.
- Never leave cooking food unattended, especially if you're cooking in grease.
- Keep dish towels, pot holders, and paper towels away from the stove.
- Use caution when lighting the pilot light or burner on a gas stove.
- Unplug electrical appliances when not in use.

### **How to Put Out Kitchen Fires**

- Never use water to put out grease fires.
- If the fire is small, cover the pan with a lid and turn off the burner.
- Throw lots of baking soda or salt on it. *Never* use flour, which can explode or make the fire worse.
- Smother the fire with a wet towel or other large wet cloth.
- Use a fire extinguisher.
- If the fire is spreading and you can't control it, get everyone out of the house and call 911.



**Risk Management 639-5249**

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Jan 12

