



## **KITCHEN FIRE SAFETY**

### **"WATCH WHAT YOU HEAT"**

#### **COOKING FIRE FACTS**

- ✓ Each year, in the US, fire departments respond to over 150,000 cooking fires.
- ✓ These fires cause 460 deaths, 4,850 injuries, and \$724 million in property damage.
- ✓ 30% of all fires in Oshkosh, in 2010, were caused by cooking.
- ✓ Cooking fires are one of the few causes of fire that are on the rise.
- ✓ Most cooking fires are due to unattended cooking.

#### **PREVENTING COOKING FIRES**

- ✓ NEVER leave anything unattended on the stove.
- ✓ Keep cooking appliances clean. Built up grease easily catches fire.
- ✓ Keep flammable objects off of the stove top. Pot holders, oven mitts, and wooden spoons are often the cause of stove fires.
- ✓ Turn all pot and pan handles in to avoid spills and scalds.
- ✓ Enforce a "Kid Free Zone" 3 feet around the stove.
- ✓ Wear short or tight fitting sleeves. Loose clothing can catch fire.
- ✓ Don't store spices in the back or above the stove.
- ✓ Stay alert. Never cook if you have been drinking alcohol or if you are drowsy.

## IF YOU HAVE A FIRE...

- ✓ **CALL 9-1-1 IMMEDIATELY**
- ✓ Slide a pan lid over the flames to smother it.
- ✓ Turn off the burner.
- ✓ NEVER put water on a grease fire.
- ✓ NEVER carry a hot or burning pan outside.
- ✓ Keep the oven door shut and turn off the heat to smother an oven fire.
- ✓ Keep a fire extinguisher in the kitchen and know how to use it.
- ✓ Run cool water over a burn. If the skin is blistered or charred go to the emergency room.

## TEST YOUR SMOKE DETECTORS MONTHLY TO MAKE SURE THAT THEY ARE WORKING

MOST COOKING FIRES ARE PREVENTABLE DON'T LET  
THIS HAPPEN TO YOU

