

Fire Safety in the Kitchen

Put a lid on it!

Always keep a large lid near the stove when you are cooking. If a pot catches fire, slide the lid over the pot and turn off the stove. NEVER pour water on a burning pot or try to move it to the sink. Note: this method is usually safer than using a portable fire extinguisher on grease fires in pans because the force of the extinguisher's spray could spread the fire.

Don't reach for danger

Be sure to wear tight fitting or rolled up sleeves when using the stove. A dangling sleeve on a housecoat or sweater can easily brush against a hot burner and catch fire.

Clear the Clutter

Combustible items like wooden or plastic utensils, dishcloths, paper towels and potholders can easily ignite if left too close to a burner. Keep all combustibles a safe distance from your stove.

Prevent Fire: Use a fryer

Deep fat frying is a major kitchen hazard. Oil heated in a pot on a stove can easily overheat and burst into flames. Fire departments recommend using a thermostatically controlled deep fat fryer instead.

Keep an eye on your frying

Never leave your cooking unattended. A stovetop fire can start in a flash. Keep a close eye on your cooking at all times.

Fight or Flight

A fire extinguisher can be a useful safety item if you know how to use it. Check with your local fire department for the proper type of extinguisher for your kitchen. Fire extinguishers must only be used on small, contained fires. Never allow the fire to get between you and your exit.

Cool a Burn

If you experience a kitchen burn, immediately run cool water over the burn for several minutes. The water will prevent further burning and relieve the pain. If the burn is severe, seek medical attention.

Snooze - you lose

Many nighttime fires are caused by people attempting to cook while under the influence of alcohol. Do not let this happen in your home!

