

Serve Up Fire Safety

In the kitchen!



Stay focused on the food

Unattended cooking is the leading cause of fires in the kitchen.

- **Stay in the kitchen when you are frying**, boiling, grilling, or broiling food.
- **Turn off burners** if you leave the kitchen—even for a short period of time.
- **Use a timer** to remind you that you are cooking or carry around a wooden spoon as a reminder.
- If you are sleepy, have consumed alcohol, or have taken medicine that makes you drowsy, **DO NOT cook. Place a delivery order from a local restaurant!**

Keep cooking areas clear

Clear away clutter & give cooking appliance space to lessen the chance of a kitchen fire.

- **Keep anything that can catch fire** away from your stovetop
- Loose clothing can hang down onto burners and catch fire. **Wear short, tight fitting, or tightly rolled up sleeves when cooking.**
- **Have a “Kid-Free Zone” of at least 3’ feet** around the stove and areas where hot food is prepared.
- **Keep pets** off cooking surfaces and nearby countertops.
- **Clean up food** and grease from burners and stovetops.

Put a lid on it

You can take simple steps to keep a small kitchen fire from getting out of control

- **Always keep a lid nearby when cooking.** If a small grease fire starts, slide the lid over the pan and turn off the burner. Leave the pan covered till cool
- **NEVER use water to extinguish a grease fire** because it will spread the fire.
- If you have a microwave oven fire, **turn the appliance off immediately** and keep the oven door closed.

Prevent scalds & burns

Hot liquids & steam from the stove or oven can cause devastating injuries.

- **Turn pot handles** away from stoves edge
- **Keep your face away** from hot oven doors when checking or removing food
- Open microwaved food slowly, away from your face.
Let food cool before eating.