

Prevent Cooking Fires – Watch What You Heat

There are numerous reported home fires associated with cooking equipment every year, resulting in deaths and injuries. Unattended cooking is the leading cause of home cooking fires. 3 in 10 reported home fires start in the kitchen – more than any other place in the home.

Kitchens can be dangerous areas in the home and account for a high number of fires and injuries.

The reason most cooking fires happen is that someone leaves the kitchen when there is something cooking on the stove. Watch the stove, so you'll be able to respond quickly if food bubbles up or if something goes wrong, it is important to pay attention to the cooking area and remove hazards, such as knick-knacks or other combustibles that are

placed too close to the burners. Prevent kitchen fires by following a few basic fire safety tips: Be alert while using kitchen appliances, don't leave cooking unattended, keep kitchen appliances clean, and keep flammable objects clear of the stove.

Cooking Tips

- Don't cook if you are drowsy or feeling the effects of alcohol, medication, or other drugs.
- Roll up your sleeves and don't wear loosefitting clothing. If your clothes catch on fire: stop, drop, and roll until the fire is out.
- Clean cooking equipment regularly to remove grease or cooking materials that can ignite.

Test your smoke alarms to make sure they're working so that if a fire does start you'll have the early warning necessary for everyone to exit the home quickly. Sit down with the whole family and work out an escape plan. Everyone needs to know how to get out of the house if a fire starts. Be sure to designate a meeting place outside the house where everyone can gather once they're out. Check the cords to any electrical heaters you have to make sure that they're not frayed or worn and be sure that all other heating appliances are in good working order.