In order to drastically reduce your risk of a cooking fire, follow this recipe for safety:

While cooking,

- stay in the kitchen, don’t leave cooking food unattended. (stand by your pan!)
- wear short or tight fitting sleeves. (Long loose sleeves are more likely to catch on fire or get caught on pot handles)
- don’t become distracted.
- enforce a “kid-free zone” of 3 feet around your stove. Turn pot handles inward facing the wall to prevent burns caused by overturning or spills.
- keep the area around the stove clear of towels, papers, pot holders or anything that could burn.
- cook at indicated temperatures settings rather than higher settings.
- regularly clean your cooking equipment so that there are no cooking materials, food items or grease accumulation.
- have a pot lid handy to smother a pan fire. Do not attempt to pick up the pot or pan. Shut off the heat and cover the fire with a lid.
- Do not use water. It will cause splashing and spread the fire.

Fire Safety Begins In the Home

✓ Install Smoke Detectors
✓ Have A Home Escape Plan
✓ Conduct A Home Safety Inspection

In case of fire...

Call the Fire Department
use the nearest fire alarm box or Dial 911

REMEMBER:
By planning ahead, you can do a lot to prevent a fire. But once a fire starts in your home, there are only three things to do: first get out, close the door behind you, then call 911 from a neighbor’s home. Don’t go back into a burning building, no matter what. If you think someone is trapped inside, tell the firefighters when they arrive.