

WINTER FIRE SAFETY

COOKING SAFETY



The kitchen is often the heart of the home, yet sadly cooking-related fires are a leading cause of home fires and injuries. These fires can be devastating and are preventable!

BEFORE YOU COOK

Keep it clear and clean. Kitchen fire safety starts with a clean kitchen. Regularly wipe cooking surfaces to prevent food and grease build-up. Keep things that burn, such as paper towels, potholders, dish towels, and plastics away from the stove and other hot cooking surfaces.

Maintain appliances. Keep cooking appliances in good working order. Check electrical cords and plugs and discard any that are damaged. Avoid overloading electrical outlets with too many appliances and be sure to unplug small appliances when not in use.

Have an early warning. Working smoke alarms save lives by providing an early warning of smoke and fire. Install working smoke alarms at least 10 feet from cooking appliances to minimize false alarms or use a smoke alarm designed to be near kitchens.

Have a fire extinguisher. Keep a fire extinguisher close by in case of a small fire. Know how and when to use it.

WHILE YOU COOK

Stay present and alert. Cooking requires your full attention. Check cooking food regularly and always stay in the kitchen when frying, boiling, grilling, or broiling food. If you must leave, turn off all cooking appliances.

Protect children and pets. Keep children and pets at least 3 feet from cooking areas. This safe zone will protect them from potential burn injuries caused by hot foods and liquids.

Prevent burns. Cooking-related scalds and burns can be severe and painful. Protect yourself and your

loved ones by turning pot handles away from the edge of the stove where they could be knocked over, keeping hot food and beverages away from counter edges, and removing lids from hot substances with care. Use oven mitts or potholders when touching anything that could be hot.

AFTER YOU COOK

Clean Up. Wipe up spills and splatters on the stove-top, in the oven, and microwave. Put things that can burn away from heat sources and always let grease cool before discarding it.

Look before you leave. When you finish cooking, turn off the oven, stove burners, and small appliances. Do a final check that everything is off before leaving home or going to bed.

EXTINGUISH SMALL FIRES

If you have any doubt about extinguishing the fire, get everyone out of the home, and call 9-1-1 or your local emergency number from outside.

Fire needs heat and oxygen to burn. To put out a small grease fire slide a lid over the pan to smother the flames, then turn off the element. Do not move the pot or remove the lid until it has cooled. For oven and microwave fires, close the appliance door and turn off the heat.

NEVER put water on a grease fire!

Fire extinguishers are only for small fires. Use an extinguisher if you know how and have a clear exit behind you in case the fire gets out of control. If in doubt, leave the home immediately and call 9-1-1 or your local emergency number.

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