



HALF OF HOUSE FIRES START IN THE KITCHEN

A HAZARD IN THE HOME

Half of house fires begin in the kitchen, and kitchen fires are the leading cause of house-fire injuries and many deaths. Most kitchen fires are due to human error.

Preventing kitchen fires and injuries takes one part common sense and a few parts preparation. Take stock of your:

- Kitchen's layout, equipment, and cleanliness.
- Cooking habits.
- Ability to put out a small fire safely.
- Knowledge of burn-injury prevention.

CLEAN AND SAFE

A clean kitchen is a safer kitchen.

Wipe up spills as they happen. Clean crumbs and grease buildup from cooking appliances regularly. Clean the exhaust hood and duct over the stove on a regular basis. Grease can catch fire easily, and grease fires can be difficult to put out. Keep messes under control to avoid these risks altogether.



FIRST AID FOR BURNS

Act fast to limit the severity of burns.

Run cool water over a minor burn for 10 to 15 minutes to limit its seriousness. Never use grease or butter on a burn.

If burned skin is blistered, see a doctor. For blackened skin, shallow breathing, or unconsciousness, call the fire department or ambulance service.

KITCHEN FIRE PREVENTION

Cook Up
Something
Safe



RECIPE FOR SAFETY



THE KITCHEN: GET IT TOGETHER

Organize and decorate the kitchen for looks and safety. Everyday objects may end up causing destructive blazes.

Do not store anything flammable on the stove. Curtains, potholders, dishtowels, and decorative items need to beat least 3 feet from the stove.

Get an ABC fire extinguisher for the kitchen and learn how to use it. Keep the extinguisher in easy reach near the kitchen's exit — not in a cabinet.

Make sure the control knobs on the stove, oven, and other hot appliances are easy to read. You should be able to tell from across the room whether a heat-producing appliance is on or off.

Check toasters, coffee-makers, and electric skillets for overheating and wear. Signs of possible damage are cracks, melting, or discoloration of cords or plastic surfaces.

Do not overload electrical outlets. It can cause overheating. This is especially true with heat-producing appliances like toasters or coffeepots.



KITCHEN
SAFETY

COOKING

APPLIANCES

OUTLETS

EXTINGUISHERS

CONTROLS

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