

# Kitchen Fires

Did you know that cooking is the number one cause of home fires? Most kitchen fires occur because people get distracted and leave their cooking unattended.

Your fire department asks you to keep a close eye on your cooking. If a pot catches fire, slide a lid over the pot to smother the flames, and then turn off the stove. Always wear tight-fitting or rolled-up sleeves when cooking. A dangling sleeve can easily brush against a hot burner and catch fire. Be alert when cooking and follow these fire prevention safety tips:

- Never leave cooking unattended, stay in the kitchen.
- If you must leave the kitchen, turn everything off.
- If a fire starts on the stove, place a tight-fitting lid over the pan to smother the flames, then turn the burner off.
- Keep all debris and combustible items such as paper towels, dish towels and paper bags away from the stove area.
- Keep pot handles turned inward so they cannot be accidentally knocked off the stove.
- Keep young children away from the stove while preparing meals.
- When removing food from any appliance, always open the lid away from you, and protect your hands so steam does not burn you.
- Since the inside of food cooked in the microwave heats faster than the outside, be careful when serving.
- Use the proper fire extinguisher type.
  - **Class K** - Ideal for kitchen fires as it is effective on cooking mediums like grease, oils, and fats.  
WARNING: Never use water or a Class A extinguisher on a cooking fire as it will cause the fire to spread.

## Related Safety Tips Topic:

- BBQ Safety

