



KITCHEN FIRE SAFETY “WATCH WHAT YOU HEAT”

COOKING FIRE FACTS

- ✓ Each year, in the US, fire departments respond to over 170,000 cooking fires.
- ✓ These fires cause 550 deaths, 4,820 injuries, and more than \$1 billion in property damage in the US.
- ✓ 20% of all fires in Oshkosh, in 2019, were caused by cooking.
- ✓ Cooking fires are one of the few causes of fire that are on the rise nation-wide.
- ✓ Most cooking fires are due to unattended cooking.

PREVENTING COOKING FIRES

- ✓ NEVER leave anything unattended on the stove.
- ✓ Keep cooking appliances clean. Built up grease easily catches fire.
- ✓ Keep flammable objects off of the stove top. Pot holders, oven mitts, and wooden spoons are often the cause of stove fires.
- ✓ Turn all pot and pan handles in to avoid spills and scalds.
- ✓ Enforce a “Kid Free Zone” 3 feet around the stove.
- ✓ Wear short or tight fitting sleeves. Loose clothing can catch fire.
- ✓ Don’t store spices in the back or above the stove.
- ✓ Stay alert. Never cook if you have been drinking alcohol or if you are drowsy.

IF YOU HAVE A FIRE...

- ✓ **CALL 9-1-1 IMMEDIATELY**
- ✓ Slide a pan lid over the flames to smother it.
- ✓ Turn off the burner.
- ✓ NEVER put water on a grease fire.
- ✓ NEVER carry a hot or burning pan outside.
- ✓ Keep the oven door shut and turn off the heat to smother an oven fire.
- ✓ Keep a fire extinguisher in the kitchen and know how to use it.
- ✓ Run cool water over a burn. If the skin is blistered or charred go to the emergency room.

TEST YOUR SMOKE DETECTORS MONTHLY TO MAKE SURE THAT THEY ARE WORKING

**MOST COOKING FIRES ARE PREVENTABLE DON'T LET
THIS HAPPEN TO YOU**

