

KITCHEN FIRES



United States fire departments responded to an estimated average of 172,100 home structure fires per year started by cooking activities or an average of 471 home cooking fires per day. These fires caused an average of 530 civilian deaths, 5,270 reported civilian fire injuries, and \$1.1 billion in direct property damage per year. Home fires caused by cooking peaked at Thanksgiving and Christmas.

Common Causes of Kitchen Fires:

- Leaving cooking food unattended
- Too high temperature in the fryer
- Old oils
- Flammable items near stovetop
- Items in microwave which are NOT Microwave Safe
- Fat deposits in the vent hood



Prevention Tips:

- Do not cook if you are distracted or tired or if you have consumed alcohol.
- Keep children and pets 3 feet away from stove while in use
- Keep flammable items away from stovetop
- Do not leave cooking food unattended
- Heat the oil slowly to the temperature you need for frying or sautéing. If you see wisps of smoke, that's a warning sign that the oil's too hot. Immediately turn off the burner and/or carefully remove the pan from the burner.
- Always cook with a lid beside the pan. If the pan catches on fire, slide the lid over the pan and turn off the burner. Do not remove the cover because the fire could start again. Let the pan cool for a long time.
- Keep your stove and oven clean. Built up food splatter or grease can later ignite when the stove or oven is turned on for cooking.
- Use the right outlet for the right appliance. For larger appliances, such as ovens and refrigerators, be sure to only use properly grounded outlets with circuits that match the rating plate on the appliance.





- If you have older 2-prong outlets in other locations of your kitchen, have a qualified electrician replace it with a properly grounded 3-prong outlet. Do not use an adapter.

- Unplug small appliances when not in use.

- Replace any power cords that become frayed or otherwise damaged. Never use a cord that shows cracks or other damage.



- Install a smoke detector near, but not in the kitchen. You don't want the small amount of smoke or steam that cooking sometimes generates to constantly trigger the alarm — but you do want it to sense an actual kitchen fire.

- Every kitchen should be equipped with a fire extinguisher. Get one that's labeled as safe to use on any kind of fire and keep it within easy reach.



Fighting a Kitchen Fire:

- **Call 911**, try the following while waiting on the Fire Department.



- It's important that all people have left or are leaving the house, you have a clear escape route and the fire department has been called.



- Oven fires. Immediately close the oven door and turn it off. If the fire doesn't go out right away, call the fire department. Have the oven inspected and repaired before you use it again.

- Microwave fires. Close the microwave door and keep it closed. Turn the microwave off and unplug it if you can do so safely. Leave it closed and don't use it again until you can have the appliance checked out by a technician.



- Electrical fires. Use a fire extinguisher; never douse it with water. Always call the fire department for an electrical fire, even if you have already put it out with the fire extinguisher.

- Never use water or flour on a kitchen fire

