

CAMPUS FIRE FACTS

COOKING

Produced by:



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Planning to cook for your favorite meal? Maybe a surprise for family or friends?

To prevent a cooking fire:

- Keep an eye on your cooking and stay in the kitchen. Unattended pots and pans are the #1 cause of cooking fires.
- Wear short or close-fitting sleeves. Loose clothing can catch fire.
- Watch children closely, and when they are old enough teach them to cook safely.
- Clean cooking surfaces frequently to prevent food and grease build-up.
- Keep pot holders away from hot surfaces and open flames.
- Store solvents and flammable cleaners away from cooking appliances.
- Do not disable smoke alarms or smoke detectors because of nuisance alarms caused by cooking fumes.
- Turn pan handles inward to prevent food spills and to prevent burns by minimizing the potential of children reaching up and pulling on the handle.

To extinguish a cooking fire:

- Call the fire department immediately. In many cases, calling 9-1-1 will give you emergency services.
- Slide a pan lid over flames to smother a grease or oil fire, then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside.
- Extinguish other food fire with baking soda. Never use water or flour on cooking fires.
- Keep the oven door shut and turn off the heat to smother an oven or broiler fire.
- Keep a fire extinguisher in the kitchen. Make sure you have the right type and are trained to use it.

