

Cooking Fire Safety



.....from the Lexington Fire Department

Recipe for Safer Cooking: Follow these tips to protect you and your family when in the kitchen. Whether stirring up a quick dinner or creating a masterpiece four-course meal, here's a recipe for safer cooking you need to use daily.

To Prevent a Cooking Fire in Your Kitchen

- Keep an eye on your cooking and stay in the kitchen. Unattended cooking is the leading cause of cooking fires.
- Wear short or close-fitting sleeves. Loose clothing can catch fire.
- Watch children closely. When old enough, teach children to cook safely.
- Clean cooking surfaces to prevent food and grease build-up.
- Keep curtains, towels and pot holders away from hot surfaces and store solvents and flammable cleaners away from heat sources. Never keep gasoline in the house.
- Turn pan handles inward to prevent food spills.

To Put Out a Cooking Fire in Your Kitchen

- Call the fire department immediately by dialing 911.
- 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 or anywhere.
- Never use water or flour on cooking fires. The Lexington Fire Department recommends using the lid to smother the fire and turning off the stove. Baking soda will work; however it is not a recommended practice by the Lexington Fire Department.
- Keep the oven door shut and turn off the heat to smother an oven or broiler fire.
- Keep a fire extinguisher in the kitchen at the entrance to the room. Do not place extinguisher next to the stove. Make sure you have the right type and training. (ABC extinguisher is recommended)
- Keep working smoke alarms in your home and test them monthly.

