

Cooking Related Fires

There continues to be many fire alarm activations caused by cooking. The U.S. Fire Administration has reported in the past that approximately half of all home fires start in the kitchen. The most common causes of these fires are:

- Unattended cooking
- Careless placement of combustible items near cooking equipment
- Accidental spillage of cooking oils on stove tops and ovens
- Grease buildup



Stay Alert! Never Leave Cooking Unattended

Steps to Safe Cooking:

- When you grill, fry, or broil stay in the kitchen. Turn off the stove if you leave the kitchen, even for a short time.
- Wear short or close-fitting sleeves; loose clothing can catch fire.
- Keep cooking appliances and outdoor grills clean at all times to prevent food and grease build-up. (See Safety Alert 01/20 Stove and Oven Cleaning and Safety Alert 01/2020, General Grilling Safety)
- Keep curtains, towels, pot holders and other combustible items away from the stove and other hot surfaces.
- Don't store items inside the oven, microwave or toaster oven.

If you are simmering, baking, roasting, or boiling food, check it often. Remain in the home while food is cooking and use a timer as a reminder. Turn the stove off if you leave, even for a short time.

- Place Slow Roasters & Slow Cookers on a

flat, stable surface away from combustibles. Slow Roasters are high heat cooking appliances similar to a range oven and must be turned off and unplugged before you leave. Slow Cookers, are countertop cooking appliances, with a lower cooking temperature, which allow for unattended cooking of pot roast, stews, soups and other suitable dishes.

- Follow all manufacturer's instructions.
- Always be careful not to overload electrical outlets. Plugging too many appliances into the same outlet can cause an electrical fire.
- Never plug any cooking appliance into a power strip. This includes, but is not limited to, coffee makers, toasters, toaster ovens, hot plates, and microwaves.
- These are just a few safety tips and reminders. For additional idea visit the U.S. Fire Administration at:

<http://www.usfa.fema.gov/prevention/outreach/cooking.html>

Cooking for larger numbers of people often means all the burners are full while cooking. This increases the danger as there are several things cooking at once. It is easy to become distracted or to lose track of one cooking item while working on another. Be cautious; stay alert.

**If you have a cooking related fire: Activate RACE911
Evacuate immediately - Call 9-1-1 as soon as safely possible!**

**If you smell gas while cooking:
Evacuate immediately to a safe distance - Call 9-1-1!**