

Cooking fire safety

Cooking is the leading cause of residential fires in the U.S.

ACTION STEPS

Stand by your pan!

If you leave the kitchen turn the burner off.

Keep an eye on what you fry!

Fires start when the heat is too high. If you see any smoke or the grease starts to boil, turn the burner off.

Just smother it!

Use a lid to cover the pan if it catches fire. This will put out the fire by smothering it.

Turn pot handles toward the back of the stove!

Then no one can bump them or pull them over.

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Did you know?

- Cooking is the largest cause of home fires and fire injuries.
- In 2011, cooking was involved in an estimated 156,300 home structure fires that were reported to U.S. fire departments.
- These fires caused 470 deaths, 5,390 injuries and \$1.0 billion in direct property damage.
- A home fire is reported every 85 seconds in the U.S.
- A person is injured in a fire every 30 minutes in the U.S.

Put your plan into action.....

Take these steps to reduce your risk of a fire. Just a few simple safety tips can protect you, your friends, and your family from a potentially devastating home fire.



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