"Prevent Kitchen Fires – Get Cooking With Fire Safety"

Cooking is #1 Cause of Fire and Injury in the United States today, cooking fires account for over $\frac{1}{2}$ of all reported injuries in home fires.

With October 6-12, 2013 being Fire Prevention Week, Walker County Firefighters and the National Fire Protection Association (NFPA) are promoting "It's Fire Prevention Week: Prevent Kitchen Fires!"

This year's campaign focuses on preventing home kitchen fires – most resulting from unattended cooking – and teaching the public how to prevent kitchen fires from starting in the first place.



According to the NFPA, cooking is the leading cause of fire in the home. Two of every five home fires began in the kitchen, more than any other place in the home. Cooking fires are also the leading cause of fire-related injuries. Non-fatal home cooking fires accounted for 57 percent of reported injuries where victims tried to fight the fire themselves.

The following precautions can keep your home safe from kitchen fires:

- Stay in the kitchen when you are frying, grilling, broiling, or boiling food.
- If you must leave the room, even for a short period of time, turn off the stove.
- When you are simmering, baking, or roasting food, check it regularly, stay in the home, and use a timer to remind you.
- If you have young children, use the stove's back burners whenever possible. Keep children and pets at least three away from the stove.
- When you cook, wear clothing with tight-fitting sleeves.
- Keep potholders, oven mitts, wooden utensils, paper and plastic bags, towels, and anything else that can burn, away from your stovetop.
- Clean up food and grease from burners and stovetops.

Frying pan filled with oil left unattended in a fatal house fire in Southeast Texas



Walker County Firefighter's Association

FPW 2013

Prevent Cooking Fires

COOKING SAFETY TIPS

Cooking fires are the number one cause of home fires and home injuries. The leading cause of fires in the kitchen is unattended cooking. It's important to be alert to prevent cooking fires.

- Be on alert! If you are sleepy or have consumed alcohol don't use the stove or stovetop.
- Stay in the kitchen while you are frying, grilling, or broiling food. If you leave the kitchen for even a short period of time, turn off the stove.
- If you are simmering, baking, roasting, or boiling food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that you are cooking.
- Keep anything that can catch fire oven mitts, wooden utensils, food packaging, towels or curtains — away from your stovetop.



<u>Download these NFPA</u> <u>safety tips on cooking.</u> (PDF, 171 KB)

If you have a cooking fire

- Just get out! When you leave, close the door behind you to help contain the fire.
- Call **9-1-1** or the local emergency number after you leave.
- If you try to fight the fire, be sure others are getting out and you have a clear way
 out.
- Keep a lid nearby when you're cooking to smother small grease fires. Smother
 the fire by sliding the lid over the pan and turn off the stovetop. Leave the pan
 covered until it is completely cooled.
- For an oven fire turn off the heat and keep the door closed.