

Cooking Safety



Cooking brings family and friends together, provides an outlet for creativity and can be relaxing. But did you know that cooking fires are the number one cause of home fires and home injuries? By following a few safety tips you can prevent these fires.

“COOK WITH CAUTION”

- » 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.

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



Cooking and Kids

Have a “kid-free zone” of at least 3 feet around the stove and areas where hot food or drink is prepared or carried.

FACTS

- ! The leading cause of fires in the kitchen is unattended cooking.
- ! Most cooking fires in the home involve the stovetop.



Call 311 for a **FREE** Home Safety Check



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