

# Cooking Fire Safety Tips



**Cooking fires continue to be the leading cause of residential structure fires. While you may or may not be a good cook, you can always cook smart. Follow this recipe for kitchen safety:**

- Supervise children and the elderly at all times and monitor your own cooking just as closely.
- Keep the handles of pots turned inward so they don't hang over the edge of the stove.
- Avoid wearing loose sleeves while cooking; they can be ignited easily by a burner or a grease splatter.
- Clear your immediate cooking area of aerosol spray cans, combustible liquids and flammable materials.
- Never pour water on a grease fire. Water can cause the grease to splatter, burning you or spreading the fire. Instead, smother the flames. Do this by carefully sliding a lid over the pan or by throwing salt or baking soda on the flame. Then turn off the burner.
- If a fire occurs within the oven, keep the door closed and turn the oven off.
- Keep a fire extinguisher near the kitchen, approximately 10 feet away from the stove; learn how to use it properly.
- Use cooking appliances for cooking only, not to heat the home.

**A Fire Safety Message From:  
Hillsborough Township Fire Safety Bureau**

