



# CAMPUS **FIRE** FACTS

## COOKING—even the best of us could use this tip!

Planning to cook for your favorite meal? Maybe a surprise for family or friends?

### To prevent a cooking fires:

- Keep an eye on your cooking and stay in the kitchen. Unattended pots and pans are the #1 cause of cooking fires.
- Wear short or close-fitting sleeves. Loose clothing can catch fire.
- Watch children closely, and when they are old enough ... teach them to cook safely.
- Clean cooking surfaces frequently to prevent food and grease build-up.

holders away from hot surfaces and open flames.

- Store solvents and flammable cleaners away from cooking appliances.
- Do not disable smoke alarms or smoke detectors because of nuisance alarms caused by cooking fumes.
- Turn pan handles inward to prevent food spills and to prevent burns by minimizing the potential of children reaching up and pulling on the handle.

### To extinguish a cooking fire:

- Call the fire department immediately. In many cases, calling 9-1-1

will give you emergency services.

- Slide a pan lid over flames to smother a grease or oil fire, then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside.
- Extinguish other food fires with baking soda. Never use water or flour on cooking fires.
- Keep the oven door shut and turn off the heat to smother an oven or broiler fire.
- Keep a fire extinguisher in the kitchen. Make sure you have the right type and are trained to use it.