

Kitchen Fires

Craving for homemade fries can turn your family home into a burning inferno! Most kitchen fires are caused when pots of boiling oil are heated on red-hot stovetop elements. These fires can be prevented with a modest investment – appliances with thermostats designed for cooking with oil and fat.

Grease fires

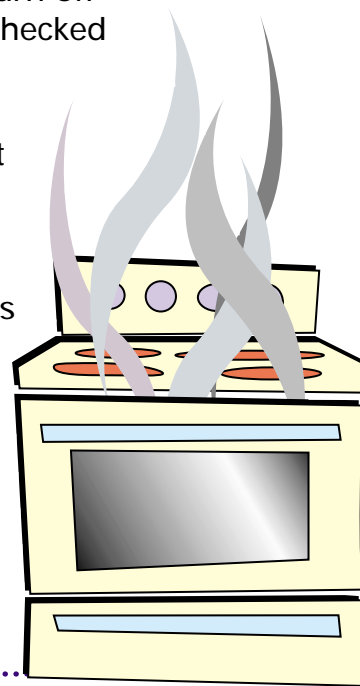
- Cooking fries in a pot or frying pan is dangerous! Use appliances with thermostats that have been approved by a safety-testing agency. These appliances, used correctly, will not allow the oil to burst into flame. Compare their relatively low price with the potential cost of lost lives or property!
- Be extra careful when cooking with grease. Keep a pot cover or cookie sheet handy to cover the pot if the grease catches fire. If you do see flames – don't move the pot! The motion may fan the flames and spread the fire. Turn off the heat and allow the pot to cool. Never pour water on a grease fire! It will make the flames flare up.

- Keep your cooking area clean! Cooking oil collects on cupboards, counters and curtains, and it helps fuel kitchen fires.
- Range hoods should be properly installed, and vented outdoors using a metal duct. If they are vented into a wall or attic, grease can build up, causing a fire hazard. Those designed to vent indoors have charcoal filters that require regular cleaning and replacement.

Oven fires

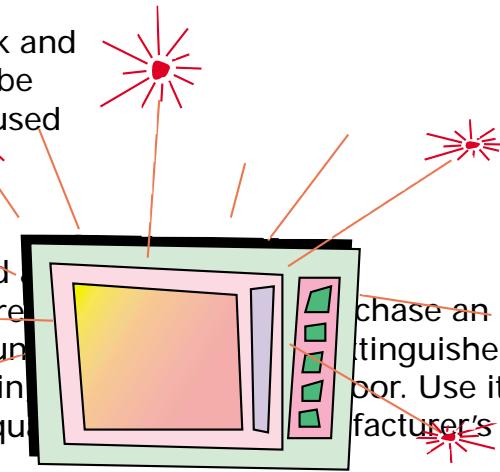
If your oven catches fire, close the oven door and turn off the heat. Have it checked for repairs before using it again.

If the fire does not go out quickly, leave and call the fire department from a neighbour's house.



Microwave oven fires

- Microwave ovens are quick and convenient – but they can be dangerous if they are not used properly. Do not use foil or metal containers in the microwave. Watch for sparks that can set food or paper towels on fire. If a fire starts, keep the door closed and unplug the unit. Before you use it again, have it checked for damage by a qualified repairperson.



Buy an all-purpose (ABC) fire extinguisher, and install it near an exit door. Use it according to the manufacturer's instructions.

- Use caution when handling foods cooked in a microwave! Some foods heat up more quickly than others. For example, pastries and baby bottles may feel cool to the touch – while the inside is scalding hot.
- Treat burns with cool water. If the burn blisters or chars, see a doctor immediately. It is particularly important to see a doctor if there are burns to the inside of the mouth.

If you do have a kitchen fire that you can't put out immediately, leave the house and call the fire department from another location!

