



Safe Cooking at Home

Cooking fires are one of the top causes of home fires in the United States. To help you avoid fires in the kitchen, here are some tips to keep you safe.

Avoid a Kitchen Fire

- Never leave food on the stove or in the oven unattended.
- Remember that loose clothing can catch fire from hot burners or gas stove flames.
- Always keep a potholder, oven mitt and lid handy.
- If a small grease fire starts in a pan, smother the flames by carefully sliding the lid over the pan. Turn off the burner. Do not remove pan or lid until it is completely cool.
- Never pour water on a grease fire and only use a portable fire extinguisher as a last resort to put out a fire.
- Keep kitchen area clean and well organized. Prevent grease build-up on kitchen floors.
- All cooking oils will more readily catch fire when heated. Vegetable oil has a lower flash point (536 F°/ 280 C°) than animal fat (670 F°/ 370 C°). Use caution when lighting gas burners.
- If there is a fire in the oven, close the door and turn it off. Call 911. Don't try to extinguish an open-door oven fire.

