Loss Prevention Safety Tips

Red River Mutual
LOSS PREVENTION PROGRAM

FIRE SAFETY IN THE KITCHEN

Kitchen fires are a leading cause of property damage and personal injury. By following a few safety tips you can prevent most cooking fire incidents.

- Never leave the kitchen unattended when frying, grilling or broiling food.

- Use a timer when simmering, baking, roasting or boiling food and check the kitchen regularly.

- Always turn the oven and burners off when finished cooking.

- Stay alert and avoid cooking when under the influence of medications or alcohol.

- Prevent burns and stove top fires by turning pot handles toward the back of the stove and use the rear burners when children are in the kitchen.

- Keep all cooking appliances clean and free of spills and grease that may catch fire.

- Keep all combustibles including oven mitts, wooden utensils, food packaging, towels, pot holders and curtains away from hot surfaces.

- Avoid overloading electrical outlets with too many kitchen appliances and ensure electrical cords are not frayed, cracked or damaged.

- Be sure to test smoke alarms monthly and replace the batteries at least once a year.

- Keep a class ABC general purpose fire extinguisher in the kitchen or pantry for emergency use, and inspect it monthly according to the manufacturer's instructions.

What to do if you have a kitchen fire?

- Smother the fire by sliding a lid or cookie sheet over the flames and turn the heat source off.

- If the flames do not go out, leave your home immediately and call 911 or your local emergency number.

- If the fire is small and confined and you choose to fight the fire, ensure all other occupants leave and have a clear way out.

- For an oven fire, turn off the heat and keep the door closed until completely cooled.

See more loss prevention tips at www.preventingloss.com