

COOKING FIRE SAFETY



Cooking is the leading cause of home fires, fire injuries, and fire deaths in Orange County. Follow the tips below to protect yourself and others from cooking fires.



U.S. fire departments respond to an average of 173,200 home structure fires a year caused by cooking. That's approximately 470 home cooking fires a day!



**Orange County
Fire Authority**

**(714) 573-6200
ocfa.org**



Cooking Fire Safety Tips

- Stay in the kitchen when frying, grilling, or broiling food. If you have to leave the kitchen, even for a second, turn off the stove.
- Check food often while cooking. Use a timer to remind you that the stove or oven is on.
- Keep anything that can catch fire, including, oven mitts, paper towels, paper or plastic bags, curtains, or loose clothing away from the stove, oven, or other kitchen appliances.
- Keep the stovetop, burners, and oven clean.
- Turn pot and pan handles towards the back of the stove.
- Have a "kid-free zone" of at least three feet from the stove.
- Always check the oven to make sure it's empty before turning it on.
- Use the oven for cooking only, never for storage.
- Keep a lid or a fire extinguisher nearby when cooking.
- Avoid cooking while tired/sleepy or under the influence of drugs or alcohol.

In Case of Fire

- Never pour water on a grease fire! Cover the pan with a lid and turn off the stove.
- If there's a fire in the oven or microwave, keep the door closed and turn off the appliance.
- Leave your home immediately if a cooking fire is large or spreading quickly.
- Close the door behind you to slow the spread of fire and call 9-1-1 from outside the home.
- If you choose to use a fire extinguisher, make sure the fire is not spreading, smoke and fire have not filled the room, and that you have a clear escape path.