

# ***Cooking Safety***

***It is better to prevent a fire than to deal with one.***

***In The Kitchen- Careless cooking is the #1 cause of residential fires and unattended cooking is the primary cause of kitchen fires!***

- Turn pot handles away from the front of the stove and never position them over another burner
- Make sure pot holders are not too close to the stove
- NEVER leave cooking food unattended
- Wear short sleeves or tight-fitting long sleeves
- Shield yourself from scalding steam when lifting lids from hot pots
- Keep broilers, ovens, stove tops and exhaust ducts free from grease
- If there is a fire in the oven-Turn off the oven and keep the oven door closed
- Use an ABC fire extinguisher, baking soda or a tight-fitting pot lid, NEVER flour or water, to extinguish a kitchen fire

***Barbeque Pits- Keep The Fire In The Pit!***

- When starting your barbeque use charcoal lighter fluid. NEVER Gasoline!
- Have a fire extinguisher or charged garden hose near while the fire is burning
- Use long handle barbeque tools when grilling outdoors
- Check the pit frequently and use barbeque pits outdoors only
- Soak the coals in water before disposing of them
- Fire codes prohibits the use of barbeque pits within 10 feet of roofs, combustible walls and other combustible materials. Fines are Possible

***Gas Grills- Gas Grills Are NOT Foolproof!***

- Check your gas connections and tank regularly. Use a light soap & water solution to check for leaks
- Make sure there are no clogged lines or burners
- ALWAYS have the grill open when starting the fire. The accumulation of gas can explode when exposed to flame
- If the fire does not ignite when you press the ignitor button, turn off the gas and let the remaining gas clear before restarting
- When you are finished cooking, turn off the gas at the tank and the controls
- NEVER store gas cylinders in your home or garage. ALWAYS store them outside.
- ALWAYS use gas grills outdoors

## *Turkey Fryers- Is Taste Worth The Sacrifice?*

- Turkey fryers are EXTREMELY DANGEROUS!
- ALWAYS use turkey fryers outdoors away from anything that can burn
- NEVER use them on wooden decks or in garages
- NEVER leave the fryer unattended or let children or pets near the fryer
- The oil will remain dangerously hot hours after use
- NEVER overfill a fryer and make sure the turkey is completely thawed
- Keep an all-purpose fire extinguisher nearby. NEVER use water to extinguish the fire.