

✓ DO YOU STAY IN THE KITCHEN WHEN YOU ARE COOKING?

Leaving cooking unattended is the number one cause of cooking fires. It is easy to become distracted, so stay in the kitchen when cooking – especially if using oil or high temperatures. If you must leave, turn off the stove.

✓ DO YOU KEEP THINGS THAT CAN BURN AWAY FROM THE STOVE?

Kitchen fires often occur because items are kept too close to the stove. Keep things such as cooking utensils, dishcloths, paper towels and pot holders a safe distance from the stove.

✓ DO YOU KEEP YOUNG CHILDREN AWAY FROM THE STOVE?

Children can easily be burned or scalded in the cooking area. Turn pot handles inward and make sure electrical cords are not dangling from countertops, where they could be pulled over.

✓ DO YOU WEAR TIGHT-FITTING OR ROLLED UP SLEEVES WHEN YOU USE THE STOVE?

Loose fitting clothing can come into contact with the burners and catch fire. If your clothing catches fire, stop, drop to the ground and roll over and over to put out the fire.

✓ DO YOU KNOW WHAT TO DO IF YOU HAVE A COOKING FIRE?

When cooking on the stove, keep a proper fitting lid close by. If a pot catches fire, slide the lid over the pot to smother the flames and turn off the stove. Never attempt to move the burning pot. If you have a fire in the oven or microwave, turn it off and keep the door closed.

✓ DO YOU KNOW HOW TO TREAT A BURN?

Minor burns can be treated by running cool water over the wound for 3 to 5 minutes. If the burn is severe, seek medical attention.

FACT: MANY FATAL FIRES ARE CAUSED BY PEOPLE ATTEMPTING TO COOK WHILE UNDER THE INFLUENCE OF ALCOHOL.

KEEP A CLOSE EYE ON ANYONE IN YOUR HOUSEHOLD WHO IS DRINKING AND ATTEMPTS TO COOK.

