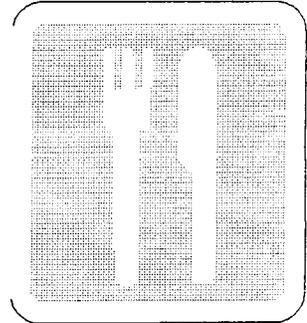


Kitchen Safety



Cooking, especially when it involves grease, is one of the leading causes of fire in the home. Here are some tips to help you prevent disaster in your home.



- * **Pay attention to your cooking.** If you have to leave the stove for any reason, turn down the heat. If you will have to be gone for more than a few minutes, turn it off completely. This will prevent overflows.
- * **Teach children about cooking hazards.** This way they can help cook. Also turn skillet and hot handles toward the center of the stove to prevent accidental overturning or burns.
- * **Don't leave towels or napkins on or near the stove.** Also wearing loose garments can be hazardous when cooking. Be aware of where your clothing, towels and pot holders are compared to the burners.
- * **Keep a class ABC fire extinguisher in or near the kitchen.** An ABC rating indicates the fire extinguisher can be used in fires involving grease, paper towels, electrical appliances, and other materials commonly found in the kitchen.
- * **Small grease fires can be fought with baking soda.** Throwing a small handful of baking soda onto a grease fire can smother it. Do not use baking powder or water, which can spread the fire. Another way to fight a small grease fire is to smother it with a pot lid.
- * **Don't try to move or carry a pan in which there is a grease fire.** It often results in burns to the carrier and additional fire damage.
- * **If the fire is a big one, don't try to fight it. CALL 911.**