Cooking Safety

Clarksville Fire Rescue
Today we’re going to talk about...

- The fire problem in the United States
- What can you do to help?
  - Cooking safety
The fire problem in the United States

• 81% of fire deaths occur in the home

• Each year:
  – 365,500 home fires reported
  – 2,560 deaths
  – 13,275 injuries
  – $6.6 billion in property loss
The fire problem in our community

• 2014 133 Residential Fire Calls
• 66 Cooking Related
• Almost 50% related to cooking
What does this mean for you?

Home fires and injuries are more likely to occur when you are cooking. Especially when you are:

• Frying
• Grilling
• Broiling

Be a safe cook!
What can you do?

• Our role as firefighters
  – Control the fire once it happens

• Everyone’s role
  – Prevent fires **before** they happen
Keep an eye on what you fry!

Most cooking fires start when someone is frying food. Hot oil and grease can burn people and start fires. Always do these things when you fry food:

Stand by your pan. If you leave the kitchen, turn the burner off.

Watch what you are cooking. Fires start when the heat is too high.

If you see any smoke or the grease starts to boil, turn the burner off.
Be a safe cook

Stay awake and alert when you are cooking. Alcohol and some drugs can make you sleepy.

Wear short sleeves or roll them up so they don’t catch on fire.

Keep your hair and clothes away from the burner.
Keep children and pets safe

Make the cooking area safe. Remember the three-foot rule!

Keep children and pets at least 3 feet away from a hot stove, or from the grill.
Keep the cooking area safe

• Clean and clear area around stove
• Turn pot handles toward back of stove
• Keep a pan lid or cookie sheet nearby
• Move things that can burn away
What to do if your pan is on fire?

• Keep the pan where it is
• Slide a lid or cookie sheet on top
• Turn off the heat
• Don’t use water
When in doubt, just get out!

• Call the fire department from outside
• Get everyone outside, and get out fast
• Go to your outside meeting place and call 9-1-1
• After you get out, stay out
Kitchen fires

Oven fires

• Turn oven off
• Keep door closed

Microwave fires

• Keep door closed
• Unplug... if you can
• Don’t use until someone checks it out
Preventing burns in the kitchen

- Use oven mitts
- Open the microwave slowly
- Keep food and hot drinks from the edge
If you burn your skin

Cool a Burn.

Put the burn in cool water immediately.

Keep it there for 3 to 5 minutes. This helps stop the burning.
Treating a burn

Cover it with a clean, dry cloth.

If the burn is bigger than your palm, get medical help.
If your clothes are on fire remember to **Stop, Drop and Roll**.

Stop where you are immediately.

Drop to the ground and cover your face with your hands.

Roll over and over, or roll back and forth.
For more information

• Call 931-645-7462
• Visit www.clarksvillefirerescue.org
Remember...
Thank you!