

KITCHEN FIRE SAFETY TIPS

More fires start in the kitchen than any other room in your house. Unattended cooking is the number one cause of kitchen fires. Young children and older adults are at the highest risk for burn injuries.

SAFETY TIPS

- **If a pan or skillet catches on fire, slide the lid (or larger pan) over the pan and turn off the stove. Leave the lid on until the pan is cool.**
- **NEVER use water or cooking items such as flour, baking soda, or baking powder to put out a grease fire. Water can splash the grease and spread the fire.**
- **NEVER carry a burning pan to the kitchen sink or outdoors. The contents can spill, burning you and spreading the fire.**
- **Keep an ABC fire extinguisher within reach, and know how to use it.**
- **Unattended cooking is the number one cause of cooking fires.**

REMEMBER TO COOL A BURN WITH COOL WATER. SEEK MEDICAL ATTENTION IF THE BURN IS SERIOUS.

**BE FIRE SAFE
JACKSON FIREFIGHTERS**