



Kitchen Fire Safety

Kitchen fires kill more than 5,000 people annually in the United States. Don't be part of the fire death count. Be smart in the kitchen and observe fire safety precautions.

Kitchen Fire Safety Tips

- » Never leave cooking food unattended.
- » Avoid using countertop frying units.
- » Turn the handles of pots and pans toward the back of the stove when cooking. This should prevent accidental spillage of hot food or grease should they be bumped, as well as keep small children from grabbing for them.
- » Keep shirt sleeves rolled up to avoid dragging them over heat and catching fire.
- » In cases of small stove-top pan fires, sometimes the fire can be extinguished by covering the pan with its lid or pouring a significant amount of salt on flames.
- » Store at least one UL listed 1A-10BC fire extinguisher in the kitchen.
- » Do not store combustible items on or above the stove.
- » If an appliance has a worn or frayed electric cord, replace the cord or the appliance.
- » Never store flammable liquids such as furniture stripper or gasoline inside your home. Always store them outside. Vapors can easily ignite from these substances when cooking in the kitchen. **Never** store a motorcycle or moped inside a dwelling. Gasoline vapors from these can easily ignite from cooking or water heaters.

For more information about American Family's Loss Control Services, visit www.amfam.com

DISCLAIMER

The recommendations printed here follow generally accepted safety standards. Compliance with these recommendations does not guarantee that you will be in conformance with any building code, or federal, state or local regulations regarding safety or fire. Compliance does not ensure the absolute safety of you, your operations or place of business.