

# Tips *for* Safer Cooking



*An important  
safety message  
for you and  
your family.*

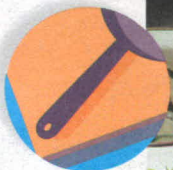
Accidents in the home are common, as we all know. And many of these can happen when you're cooking. A few common-sense measures can protect you and your family whether you are preparing an elaborate dinner or a quick snack. Follow these few DOs and DON'Ts to help keep your kitchen safe.

## How to help PREVENT cooking fires



**DO** stay in the kitchen when cooking on your range. Many cooking fires are the result of absentee cooks.

**DO** turn pan handles away from the cooktop edge. A bumped handle can cause spills that can result in painful burns.



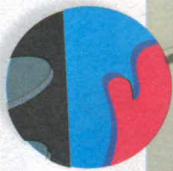
**DO** supervise children when they work in the kitchen. **DO** stress safety when teaching children to cook.

**DO** wear short or close-fitting sleeves when cooking. **DO** keep your apron securely tied.



**DO** keep cooktop surfaces clean. Grease buildups can catch fire.

**DO** keep flammable fabrics away from elements or burners. **DO** provide cool, well-ventilated storage for cleaning fluids and solvents. **DON'T** keep gasoline in the house.



**DO** have a smoke detector in your home. **DO** check it monthly to make sure it is working; replace batteries when necessary.



## How to PUT OUT cooking fires



**DO** call your Fire Department immediately. Dial 911 to reach Emergency Services in most communities.

**DO** cut off air to a grease fire by covering it with a pan lid. **DON'T** remove the lid until the pan cools. **DO** turn off the element or burner.



**DO** close the oven door and turn off the heat to put out a fire in the oven.

**DO** have a fire extinguisher of the correct type and make sure you know how to use it.



**DO** put out other cooking fires by smothering them with baking soda. **DON'T** use water or flour to put out a cooking fire.

**DO** keep this folder in a safe, easily accessible place so you can refer to it if you should have a cooking fire.

