

# Cook Safely!

## Prevent Kitchen Fires



### Did you know?

**Cooking is the main cause of home fires and fire injuries. You can prevent cooking fires. Take these steps to keep your family safe!**

✓ **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.

✓ **Turn pot handles toward the back of the stove:**

Then no one can bump them or pull them over.

✓ **Keep a pan lid or baking sheet nearby:**

Use it to cover the pan if it catches on fire. This will put out the fire.

For more information and resources, visit  
**[www.usfa.fema.gov](http://www.usfa.fema.gov)**



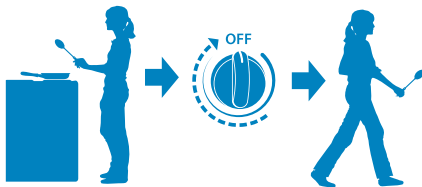
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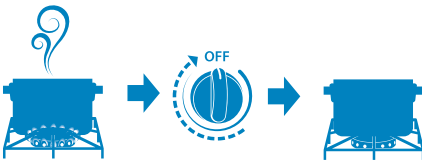
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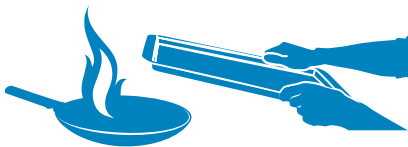
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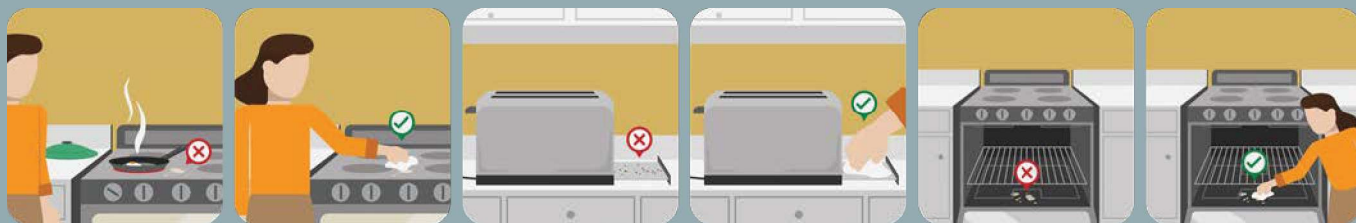


# Cooking Fire Safety



**Cooking fires are the number one cause of home fires and home fire injuries. Know how to prevent a kitchen fire and what to do if you have one.**

Clean cooking equipment after each use. Crumbs in a toaster or grease on the stove can catch on fire.



If you have a fire in your oven, turn it off. Let the contents cool before cleaning.



If you have a fire in your oven and the flames escape it, leave your home and call 911.



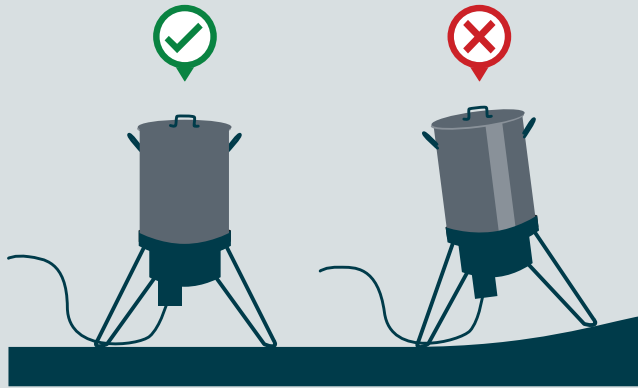
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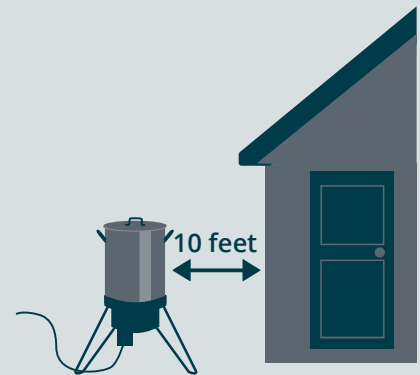


# Turkey Fryer *Fire Safety*

Frying food puts you at the greatest risk of cooking fires. Before you fry a turkey, review these tips to keep you and your loved ones safe.



**Turkey fryers can tip over easily, spilling hot cooking oil over a large area.** Make sure your turkey fryer is on a sturdy, level surface and do not move it once it is in use.



Make sure it is at least 10 feet from your home and not under roof eaves.



**An overfilled cooking pot will cause cooking oil to spill when the turkey is put in.**

Test the amount of oil you need by filling your fryer with water. Place the turkey in the pot making sure the water doesn't get too close to the top. Measure the water and use that as a guide for filling the pot with oil.



**A partially frozen turkey will cause cooking oil to splatter when you put it in the cooking pot.**

Make sure your turkey is fully thawed without frost on it before you fry it.



**Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.**

If your turkey fryer does not have a thermostat, use a kitchen thermometer that attaches to the side of the pot. This will help you monitor the temperature of the oil.



**The sides of the cooking pot, lid and pot handles can get dangerously hot.**

Always use protective oven mitts. Keep children and pets at least 3 feet from the turkey fryer.



**Consider using an electric or air fryer.**



FEMA



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Administration



Visit [usfa.fema.gov](https://usfa.fema.gov) for more free fire-safety resources.