

## **FEBRUARY: Week 3 – Kitchen Grease Fire Safety**

**Overview:** Unattended cooking is one of the leading contributing factors for cooking fires. In addition, grease, fat, or butter is one of the leading items first ignited for all cooking fires. Out of 10,034 cooking fires between 2015 and 2019, 57.6% had either grease or oil as the first item ignited.

It is important for residents to maintain a watchful eye when cooking, but it is also important to maintain a clean cooking area. Grease, fat, and oil build up around a stove can lead to home fires.

The best way to avoid the devastation that grease fires can cause is to prevent them from happening in the first place. Always stay in the kitchen when frying, grilling, and broiling and keep children away from cooking areas by enforcing a “kid-free zone” of 3 feet around the stove.



**Resources:** The following resources are available:

- Cooking safety tip sheet
  - <http://www.nfpa.org/~media/files/public-education/resources/safety-tip-sheets/cookingsafety.pdf?la=en>
- “Putting out kitchen grease fires” YouTube video
  - [https://www.youtube.com/watch?v=E0RgdYkc\\_Po](https://www.youtube.com/watch?v=E0RgdYkc_Po)
- Prevent kitchen fires
  - [https://www.usfa.fema.gov/downloads/pdf/publications/kitchen\\_fires\\_flyer.pdf](https://www.usfa.fema.gov/downloads/pdf/publications/kitchen_fires_flyer.pdf)
- How to put out a grease fire
  - <https://www.bobvila.com/articles/how-to-put-out-a-grease-fire/>
- Oven and stovetop safety
  - <http://www.preventfire.com/adults/oven-and-stove-top-safety.html>

**Media Tools:** Use the following pre-written media releases and social media posts in your efforts to promote kitchen grease safety:

- **Customizable press release**
  - [http://www.nfpa.org/~media/files/public-education/resources/community-tool-kits/cooking-kit/response\\_to\\_cooking\\_fire\\_letter.doc?as=1&iar=1&la=en](http://www.nfpa.org/~media/files/public-education/resources/community-tool-kits/cooking-kit/response_to_cooking_fire_letter.doc?as=1&iar=1&la=en)
  - [http://www.nfpa.org/~media/files/public-education/resources/community-tool-kits/cooking-kit/open\\_house.doc?as=1&iar=1&la=en](http://www.nfpa.org/~media/files/public-education/resources/community-tool-kits/cooking-kit/open_house.doc?as=1&iar=1&la=en)
- **Twitter**
  - Never use water to put out a grease fire. Cover with a pan or simply get out and call 911! @TNCommercelnsur #FireSafeTN
  - Best way to fight a grease fire? Prevent it from happening! Always stay in kitchen when cooking & keep stove clean. @TNCommercelnsur
  - Unattended cooking + grease or fat around a cooking eye = dangerous combination. Stay safe in the kitchen! @TNCommercelnsur #FireSafeTN

- **Facebook**

- If a small grease fire starts in a pan, smother the flames by carefully sliding a lid over the pan. DON'T use water to put out a grease fire. For more cooking safety tips, go here: <https://www.nfpa.org/-/media/Files/Public-Education/Resources/Safety-tip-sheets/CookingSafety.ashx?la=en>
- If you have a cooking fire, when in doubt, just get out and call 911. For more safety tips, visit: <https://www.nfpa.org/-/media/Files/Public-Education/Resources/Safety-tip-sheets/CookingSafety.ashx?la=en> Stay in the kitchen when you are frying, grilling, or broiling food. If you must leave the kitchen, even for a short time, turn off the stove. For more cooking safety tips, visit: <https://www.nfpa.org/-/media/Files/Public-Education/Resources/Safety-tip-sheets/CookingSafety.ashx?la=en>

**Educator Tip:** Contact your local TV or radio news station to propose a segment on cooking safety and cooking equipment fires. Most media outlets have requirements on public service announcements, in addition to needing content on slow news days. A quick 3-4 minute segment on cooking safety would be a great way to reach your residents. The most important cooking safety elements to cover would be:

- Stay in the kitchen when you are frying, grilling, or broiling food. If you must leave the kitchen, even for a short time, turn off the stove.
- Keep anything that can catch fire away from your stovetop.
- Keep the stovetop, oven, and burners clean.
- Keep a 3-foot kid-free (and combustible-free) zone around your cooking area.
- If you have a cooking fire, when in doubt, just get out and call the fire department.
- If a small grease fire starts in a pan, smother the flames by carefully sliding the lid over the pan. Turn off the burner. Do not move the pan. To keep the fire from restarting, leave the lid on until the pan is completely cool.

**NFPA Messaging:**

*Cooking*

*What to Do If You Have a Cooking Fire*

**8.4.1.1** Never pour water on a cooking pan grease fire.

**8.4.1.2** Never discharge a portable fire extinguisher into a grease fire because it will spread the fire.

**8.4.3** When in doubt, just get out! When you leave, close the door behind you to help contain the fire. After you leave, call 911 or the fire department from a cell phone or a neighbor's telephone.