
Cooking out of doors...

Never leave cooking unattended while you are cooking outdoors. Children playing nearby may not pay any attention to the grill. They can come too close and receive terrible burns. Pets are also a problem, cases have been noted where a pet knocked over the grill trying to get to the food and set the deck on fire!

Make sure you have adequate clearance between the grill and all combustibles. It's best to move the grill out in the open where it will be safer.



NEVER USE GASOLINE
TO START CHARCOAL!



Do you need further
information? If so, please
call the
Stockton Fire Department,
Fire Prevention Division
937-8271

HOME COOKING FIRE SAFETY



STOCKTON FIRE
DEPARTMENT
FIRE PREVENTION
DIVISION

Some safe cooking tips...

- Don't leave cooking unattended. The leading cause of home fires and injuries is unattended cooking. If you leave the kitchen turn off the heat.
- Wear short or snug fitting sleeves when cooking and use caution when working near heat sources. The habit of reaching or leaning over the stove is a bad one because you can very easily catch your clothing on fire
- Take precautions and turn handles inward so pots and pans won't be pulled or knocked from the stove.
- Keep the stove top clean and clear. Don't let grease or food spills build up, or store combustibles like pot holders or wooden utensils on top. Remember, use the stove top for cooking not storage.
- Monitor hot oil carefully and heat slowly. Guard against splattering grease. See instructions in this brochure on what to do in case of a grease fire.
- Use caution with electrical appliances. Don't plug too many devices into one outlet and do not overload extension cords. Have appliances with frayed or cracked cords repaired before using. Be extra careful when working around water or wet surfaces. Never stand in water while operating an electrical appliance.
- Keep appliances clean. Spilled food could ignite and cause a fire.
- Turn off and unplug appliances after use.

KNOW WHAT TO DO IF A FIRE STARTS...

On top of the stove...

If a pan fire starts on top of the stove, turn off the heat and call the fire department. To extinguish the fire, use a lid, fire extinguisher or sprinkle baking soda in the pan. **Never** use water, flour or salt to extinguish a grease fire. Don't move the pan. Let it sit until it has cooled.



In the oven...

If a fire starts in the oven, turn off the heat and keep the oven door closed to suffocate the flames. Call the Fire Department if the fire does not go out immediately.

In the microwave...

If a fire starts in the microwave oven, keep the door closed and push the stop button. Keep the door closed until the fire is out. Call the fire Department if the fire does not go out immediately.

If your clothing catches on fire...

If your clothing catches on fire **DO NOT RUN!** **STOP** right where you are, **DROP** to the floor, and while covering your face with your hands, **ROLL** over and over to smother the flames. If your sleeve catches on fire smother the flames with a towel.

If you are burned...

If you get burned while cooking run cool, clear water over the injured area for 10 to 15 minutes. Do not put butter or grease or other greasy ointments on a burn as this keeps the heat in and could cause further damage to the skin. Don't use ice because this could cause further damage to the injured area. Severe burns should always be treated by a physician.

Fire extinguisher handy...

Keep a fire extinguisher handy in your kitchen. The recommended minimum size is a 2-A:10-B:C. Mount it on the wall next to an exit in plain view, but not so close to the stove you can't reach it in case of fire.

