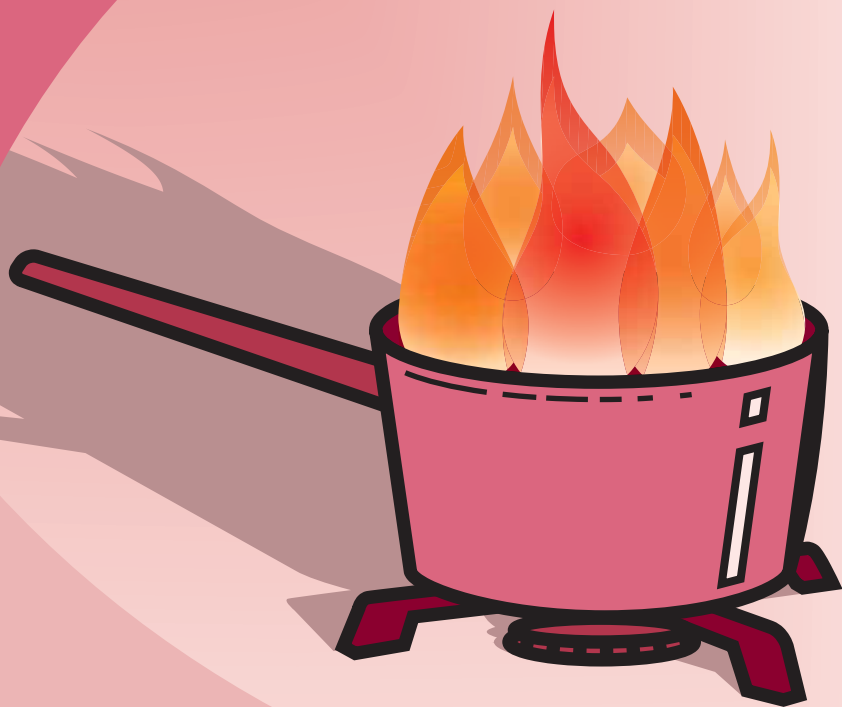


LIVING SAFELY

Kitchen Safety



AVON
FIRE & RESCUE

PREVENTING PROTECTING RESPONDING

KITCHEN SAFETY

A RECIPE FOR A SAFE KITCHEN

Overheated oil or fat in chip pans, deep fat fryers or grill pans are the main cause of kitchen fires. A moment's distraction and you could find yourself with a serious fire.

SAFE COOKING

- Never fill a pan more than one third full of oil or fat.
- Never leave the pan or grill unattended, when the heat is switched on.
- Never put food in a chip pan if the oil begins to smoke. Turn off the heat and leave the oil to cool, otherwise it can catch fire.
- Clean hobs regularly to prevent a build up of fat which can catch fire.
- Drinking alcohol and cooking is a mix that can end up in disaster.

IF A PAN DOES CATCH FIRE:

- Do not move it - it could cause burns which last a lifetime.
- Turn off the heat if it is safe to do so but never lean over the pan to reach the cooker controls.
- Never throw water on it, this will only make it worse.
- Close the kitchen door on your way out. CALL THE FIRE BRIGADE - we are professionals and have the protective clothing and equipment to tackle the fire safely.

website: www.avonfire.gov.uk

e-mail: community.safety@avonfire.gov.uk

TEL: 0800 1693 999
IN CASE OF FIRE CALL 999

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