

# WHAT YOU SHOULD KNOW ABOUT...



## Cooking Safety

**It is better to prevent a fire than to deal with one.**

**In The Kitchen-** Careless cooking is the #1 cause of residential fires and unattended cooking is the primary cause of kitchen fires!

- Turn pot handles away from the front of the stove and never position them over another burner
- Make sure pot holders are not too close to the stove
- **NEVER** leave cooking food unattended
- Wear short sleeves or tight-fitting long sleeves
- Shield yourself from scalding steam when lifting lids from hot pots
- Keep broilers, ovens, stove tops and exhaust ducts free from grease
- If there is a fire in the oven-Turn off the oven and keep the oven door closed
- Use an ABC fire extinguisher, baking soda or a tight-fitting pot lid, **NEVER** flour or water, to extinguish a kitchen fire

**Barbeque Pits-** Keep The Fire In The Pit!

- When starting your barbeque use charcoal lighter fluid. **NEVER** Gasoline!
- Have a fire extinguisher or charged garden hose near while the fire is burning
- Use long handle barbeque tools when grilling outdoors
- Check the pit frequently and use barbeque pits outdoors only
- Soak the coals in water before disposing of them
- The Houston Fire codes prohibits the use of barbeque pits within 10 feet of roofs, combustible walls and other combustible materials. Fines start at \$250.00 for violations

**Gas Grills-** Gas Grills Are NOT Foolproof!

- Check your gas connections and tank regularly. Use a light soap & water solution to check for leaks
- Make sure there are no clogged lines or burners
- **ALWAYS** have the grill open when starting the fire. The accumulation of gas can explode when exposed to flame
- If the fire does not ignite when you press the ignitor button, turn off the gas and let the remaining gas clear before restarting
- When you are finished cooking, turn off the gas at the tank and the controls
- **NEVER** store gas cylinders in your home or garage. **ALWAYS** store them outside.
- **ALWAYS** use gas grills outdoors

**Turkey Fryers-** Is Taste Worth The Sacrifice?

- Turkey fryers are **EXTREMELY DANGEROUS!**
- **ALWAYS** use turkey fryers outdoors away from anything that can burn
- **NEVER** use them on wooden decks or in garages
- **NEVER** leave the fryer unattended or let children or pets near the fryer
- The oil will remain dangerously hot hours after use
- **NEVER** overfill a fryer and make sure the turkey is completely thawed
- Keep an all-purpose fire extinguisher nearby. **NEVER** use water to extinguish the fire.

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