

## **PREVENTING COOKING FIRES IN THE KITCHEN**

October 8-14 marks Fire Prevention Week across the country. AHAM is joining the effort to reduce unattended cooking fires by making available the popular “Recipe for Safer Cooking” brochure. Millions of these brochures have been seen by consumers around the country. However, unattended cooking fires continue to be the leading reason for stove-top fires in the US. Visit AHAM’s [safety section](#) to download or order this popular brochure free-of-charge. While you’re there, check out other useful tips for clothes dryer and portable electric heater use and care.

While there can be such a thing as “too many cooks in the kitchen,” having no cooks in the kitchen can be far more common, safety experts say -- and potentially far more dangerous.

Statistics show that three in 10 residential fires begin in the kitchen. And, in nearly 75 percent of home fires reported, the person responsible for the fire was not in the area when it started.

During the holiday season, U. S. Consumer Product Safety Commission (CPSC), Underwriters Laboratories (UL), and the Association of Home Appliance Manufacturers (AHAM) have teamed up to offer the following common sense steps people can take to minimize their risk of a kitchen fire:

- Wear clothing with shirtsleeves or rolled-up long sleeves to keep them away from open flames.
- Keep cooking surfaces clean
- Turn pot handles inward and supervise children in the kitchen at all times
- Always keep an eye on what you are cooking.

“We’re trying to get the message out to consumers to be very careful about what they’re doing in the kitchen and don’t leave pots and pans unattended,” said Hal Stratton, Chairman of the U.S. Consumer Product Safety Commission.

Besides unattended cooking, grease fires present a particularly dangerous situation because many peoples’ first instinct is to use water to put out the flames, which can actually make the situation worse.

The best way to control a grease fire is to smother it. Make sure you keep a lid near by that fits the pan you’re using, and if grease fire occurs, bring the lid in low and cover the pan to smother the fire. Leave the lid on the pan and allow it to cool. If you have a household fire extinguisher, make sure you know how to properly use it.

Experts add that if a fire does occur, it is best to leave the house immediately and call 911 for help. To receive a free brochure with more cooking safety tips, call 1-888-785-7233 (SAFE) or visit <http://www.aham.org/consumer/ht/d/sp/i/1071/pid/1071>.