

# HOW TO PREVENT GREASE FIRES IN THE KITCHEN

## KNOW THE RISKS

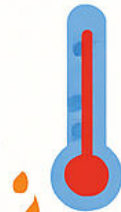
50% of all home fires start in the kitchen. Grease is the leading cause.



50%

## GREASE FIRE PREVENTION TIPS

- ✓ Never leave hot oil unattended
- ✓ Use a thermometer to monitor oil temperature
- ✓ Keep children and pets at least 3 feet away
- ✓ Keep flammable objects (towels, paper) away from stove



- ✓ Keep stove and counters clean of grease buildup
- ✓ Use a deep fryer with temperature control when possible
- ✓ Keep flammable objects (towels, paper) away from stove



## IF A GREASE FIRE STARTS: DO THIS

**DO**



Cover the pan with a lid or baking sheet

**DON'T**



**NEVER** try to move the pan