

- Do not leave combustible items like towels, potholders, paper towels, newspapers or recipe books on or close to the stovetop.
- Use only CSA approved appliances.
- Keep appliances clean and avoid a build up of spills and grease that could catch fire.
- Check electrical cords on your stove, microwave and other electric appliances for signs of cracking or fraying. Discard any that are damaged.
- Avoid plugging more than one heat producing appliance into an electrical outlet.
- Avoid storing frequently used cooking items above the stove.
- Keep your kitchen free of clutter.



How do I prevent a cooking fire?

- Fires start when the attention stops.
- Stay in the kitchen when you are frying, grilling or broiling food. If you must leave the kitchen, turn the stove off.
- Check your food regularly, remain in the house and use a timer if you are simmering, baking, roasting or boiling food.
- Turn off all appliances after use.
- Turn pot handles in or use the back burners to prevent injuries.
- Carefully heat cooking oil slowly over low heat.
- Avoid wearing loose fitting clothes that can easily ignite when close to a burner.
- Avoid cooking if you are under the influence of alcohol or medications.



STOVETOP OR GREASE FIRE

- Use an oven mitt to slide a lid over the pan.
- Turn the stovetop off if it is safe to do so.
- Leave the pan covered until it is completely cooled.
- If the fire does not go out, leave your home and call 9-1-1 immediately.

OVEN OR MICROWAVE FIRE

- Keep the door closed.
- Turn the oven or microwave off.
- Wait for the fire to extinguish itself.
- If the fire does not go out, leave your home and call 9-1-1 immediately.



WHERE DO MOST FIRES START?

The Kitchen

- Over half of all kitchen fires start on the stovetop.
- Frying poses the greatest risk of fire.
- Cooking fires peak between 5:00 and 7:00 p.m.





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