

HOLIDAY COOKING FIRE SAFETY



More cooking fires are reported on Thanksgiving Day than any other day of the year, followed by Christmas and Christmas Eve. Help protect your family and your home by practicing cooking safety this holiday season.



There are more than 3x as many home cooking fires on Thanksgiving Day, a 250% increase over the daily average.



**Orange County
Fire Authority**

(714) 573-6200
ocfa.org



Holiday Cooking Safety Tips

- Stay in the kitchen when frying, grilling, or broiling food. Unattended cooking is the leading cause of home cooking fires.
- Check food often while cooking. If you are entertaining guests, use a kitchen timer to remind you that the stove or oven is on.
- Wear short, fitted, or tightly rolled sleeves when cooking.
- Keep cooking areas clear. Pot holders, paper towels, wooden utensils, and even cookbooks can be fire hazards if left too close to the stove, oven, or other kitchen appliances.
- Clean cooking surfaces regularly to prevent grease buildup.
- Make sure children and pets stay at least three feet from the oven or stove.
- Test your smoke alarms and never disable them while cooking.

What to do if there is a Fire

- If the fire is on the stove, cover the pan with a lid and turn off the stove. Never try to move the pan to the sink and NEVER pour water on a grease fire.
- If the fire is in the oven or microwave, keep the door closed and turn off the appliance.
- A multipurpose ABC fire extinguisher can also be used on a small cooking fire. An extinguisher should only be used if the fire is not spreading, smoke and heat have not filled the area, and you have a clear escape path.