



KITCHEN HOME FIRE SAFETY

HAZARD

Heat cooking oil carefully and slowly in the right size saucepan to avoid fat splatters.

Ensure you have an operating smoke alarm, particularly in bedrooms.

Use electrical power supply timers on electric blankets.

Turn pot and pan handles inwards so they won't be knocked over.

Clean your stove or grill after each use and clean the range hood filter and all kitchen appliances regularly.

Ensure clothing and materials are kept away from heaters or fires.

Ensure that all cooking appliances are turned off after use.

Ensure you clean lint from dryer regularly.

Check BBQ is clean, has good connections and have an extinguisher available.

Don't leave your cooking unattended. If you must leave the kitchen turn off the hotplate.

Don't wear clothes with loose fitting sleeves whilst cooking.

Don't keep your tea towels, oven mitts and other flammable items near the stove, grill or cook top.

Ensure flammable liquids are stored safely in shed and that an extinguisher is available.

Don't use water to put out fat and oil fires. Water can cause the fire to spread rapidly and cause horrific burns as it expands by thousands of times when it comes into contact with hot (700°C) cooking oil.

If a kitchen fire occurs and you don't feel confident you can put it out, switch off the appliance, leave the premises and call the fire service on Triple Zero (000) from a safe place.

