



I G L L i m i t e d

HOW TO PUT OUT A KITCHEN FIRE

In case there is ever a fire in your kitchen, here are some tips for safely controlling the flame.

- 1** If the fire started in an oven or microwave, it is best not to open the door! Introducing the flame to oxygen will only make it grow bigger. If you must open the door, however, slightly crack the door to put the spout of a fire extinguisher through and discharge the content on the fire. If the fire within the appliance does not die down, call the fire department immediately.
- 2** If you have a fire in a cooking pan, immediately turn your burner off then place the lid on the pot or pan using an oven mitt. If you can't cover the pot safely, use an ABC fire extinguisher. Aim at the base of the fire and not directly at the flames.
- 3** In the case of grease fires, never use water to put out the flames. Instead:
 - a. Turn off the heat source.
 - b. Smother the flame using baking soda or salt (only if the flame is small and manageable).
 - c. If the fire is too big, use an ABC fire extinguisher (at least 10-15lbs in size).

IMPORTANT NOTES:

1. Don't swat at a fire with a towel, apron, or other clothing. You're likely to fan the flames and spread the fire.
2. If you are unable to put out the fire, evacuate the area and contact the fire department. Do not re-enter the building until the fire has been contained.