

Kitchen Fire Safety



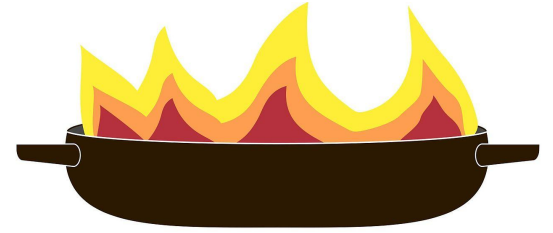
Fire Safety in the Kitchen

- *Safety In The Domestic Kitchen: Preventing Burns and Scalds*
<https://www.youtube.com/watch?v=JsjoKCJ3Hxl>
- *How to treat a contact burn* <https://www.youtube.com/watch?v=2ih8wwdTf6M>



Types of Fires

- **GREASE FIRES** can be smothered.
- Smothering a fire means cutting off oxygen to the fire.
- If a grease fire occurs in the oven or microwave, leave the door closed, and it will eventually put itself out.
- When a fire occurs on the range (cook top) turn off the heat **FIRST**, if you can do so safely.



Smothering Methods

- Pour **baking soda** or **salt** over the fire - most effective for small fires.
- **Slide a lid or cookie sheet on the pan** - careful not to touch the pan or flames, and don't remove lid until burning grease has cooled.
- Place a **fire blanket** over the fire - fire blanket is a sheet of fire-retardant material that can put out flames during the early stages of a fire.
 - **our classroom has its own fire blanket**
- *How to use a Fire Blanket* <https://www.youtube.com/watch?v=PgSISG0SAVw>

Smothering Methods Continued

- Use a **chemical fire extinguisher** - be careful not to stand too close, and be aware that aiming the extinguisher improperly can actually blow burning grease out of the pan, causing the fire to spread.
- **NEVER put water or flour** on a grease fire - water will cause the fire to spread, and flour can explode.
- **NEVER try to carry a pan or skillet** that has a grease fire to another areas - such as taking it to the sink...
- *Putting out kitchen grease fires*
https://www.youtube.com/watch?v=EORgdYkc_Po

Other Types of Fires

- **Electrical fires** in the kitchen - use the chemical fire extinguisher.
- **Burning paper** can be put out with water, smothered with a wet rag, or sprayed with a chemical fire extinguisher.
- **PAY ATTENTION** in the kitchen! Watch this funny yet informative video on a paper fire from *Everybody Loves Raymond - Kitchen Fire*
<https://www.youtube.com/watch?v=PyWtA4v9xfI>

P.A.S.S

- When using a fire extinguisher, remember **PASS**...
 - **P**ull the plug
 - **A**im at the base of the fire
 - **S**queeze the trigger slowly and evenly
 - **S**weep nozzle back and forth

- Next, complete the *Kitchen Fire Quiz* via Google Form.

