

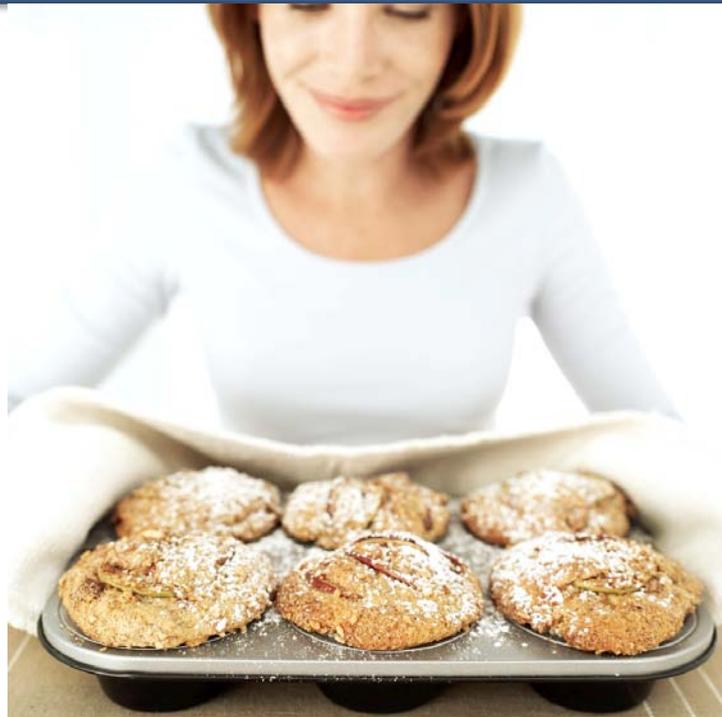


Washington State Patrol

Office of the State Fire Marshal

Serving Washington Since 1901

Preventing Cooking Fires



For the staff of licensed care facilities and
anyone who cooks.

Prevent Cooking Fires

Watch what you cook!



Never leave cooking
unattended!
And . . .
Use a timer!



Prevent Cooking Fires

Never leave the area while you are cooking.

Don't let the phone or visitors distract you.



Prevent Cooking Fires

Also, stay in the area when you are using a microwave or toaster.

Don't put items in the microwave that were not made for the microwave .



Prevent Cooking Fires



To prevent clothing from catching on fire, don't wear loose fitted clothing or long, loose sleeves when cooking.

Prevent Cooking Fires



Pots and pans on stoves should have the handles turned inward to prevent overturning.

Prevent Cooking Fires



Be aware of the open flame on gas fueled equipment.

Do not lay towels, paper bags or other combustible items on the stove top.

Prevent Cooking Fires

Be sure your kitchen is equipped with a fire extinguisher and be sure you know how to use it.



Prevent Cooking Fires



Commercial kitchens may be required to have a special Class K fire extinguisher for cooking oils and deep fat fryers.



Prevent Cooking Fires

Commercial kitchens could also be required to have special kitchen hood equipment for cooking with grease laden vapors.

Be sure you know how the kitchen hood operates and how to maintain it.



Prevent Cooking Fires

Clean the stove every time you cook.

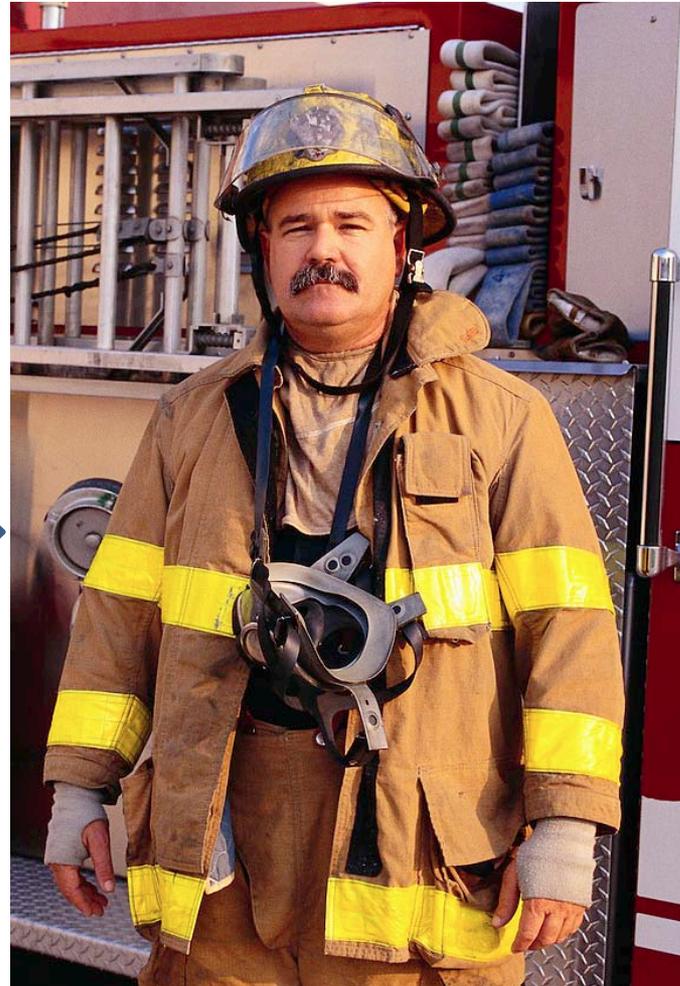
Clean all surfaces from greasy buildup and clean the oil trap in commercial kitchen stoves.



Prevent Cooking Fires

In a commercial food service operation it is especially important to ensure that fire suppression systems such as sprinklers are in place, in compliance with local building safety ordinances, and remain operational at all times.

Have these systems inspected and tested regularly, and teach all employees how to use them.



Prevent Cooking Fires

Safe Cooking Quiz

1. Where should you be while you are cooking?
(a) In the same room. (b) Out of sight.
2. What can happen to long loose sleeves?
(a) They can catch on fire. (b) They look pretty.
2. Should you set supplies on the stove?
(a) No (b) Yes
2. What is a Class K Fire extinguisher for?
(a) Grease and Oil fires (b) Metal fires
2. How often should you clean the stove?
3. (a) Every time you cook. (b) When it looks bad.
4. Who should know how to operate fire suppression equipment?
5. (a) Every employee (b) Only the boss

