

COOKING SAFETY starts with YOU!

Pay attention to fire prevention 



Did you know cooking is the LEADING cause of home fires and injuries? Follow these cooking safety tips below to keep your home—and your family—safe and prevent a house fire!

Cooking Safety Tips:

1. Always keep a close eye on what you're cooking.

The leading cause of fires in the kitchen is unattended cooking. For foods with longer cook times, such as those that are simmering or baking, set a timer to help monitor them carefully.

2. Clear the cooking area of combustible items.

Keep anything that can burn, such as dish towels, oven mitts, food packaging, and paper towels away from the stovetop and other cooking appliances.

3. Keep a lid handy to contain small grease fires.

If a small grease fire starts, slide the lid over the pan and turn off the burner. If you have any doubt about fighting a small fire, just get out! When you leave, close the door behind you to help contain the fire.

4. Create a “kid & pet free zone” of 3 feet around the cooking area.

Incorporate this zone anywhere else hot food or drink is prepared or carried. And don't forget to keep those pot handles turned toward the back of the stove!



The information above is provided by the National Fire Protection Association (NFPA)

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