Fire Safety: Indoor and Outdoor Kitchen and Cooking Safety

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Home kitchen fires can quickly happen. According to data from the National Institute of Statistics (INE), of the accidents that occur at home, 15 percent originate in the kitchen. By paying extra attention when cooking, you can prevent a kitchen fire. Fire preparedness is vital in the kitchen, at home, and in your community. The following tips will help prevent a fire when frying, grilling, or broiling food while cooking in indoor or outdoor settings.

- If you are frying, grilling, or broiling food, stay in the kitchen.
- Turn off the stove if you must leave the kitchen, even if only for a short time.
- Monitor small children around kitchen stoves and outdoor cooking equipment. Small children must be supervised.
- Keep matches and lighters out of the sight and reach of children.
- Check the food being cooked regularly and use a timer to remind you that there is something cooking.
- Wear short sleeve shirts and/or close-fitting clothing that won't extend over or touch burners while cooking.
- Position barbecue grills at least 10 feet away from siding and deck railings, and out from under eaves and overhanging tree or shrub branches.
- Always use grills and outdoor fryers in a ventilated area, according to the manufacturer's directions.
- Keep flammable objects such as dishcloths, potholders, oven mitts, wooden utensils, paper towels, napkins, mail & paper, or plastic bags away from burners and the stovetop.
- Turkey fryers can pose significant fire hazards. Review and follow the manufacturer's directions and exercise caution when using a turkey fryer.

Sources:
1. FEMA USA at www.usfa.fema.gov
3. University of Florida’s IFAS Electronic Data Information System at sfyl.ifas.ufl.edu/archive/hot_topics/families_and_consumers/winter_fire_safety.shtml