Kitchen Fire Safety



Cooking Related Fires

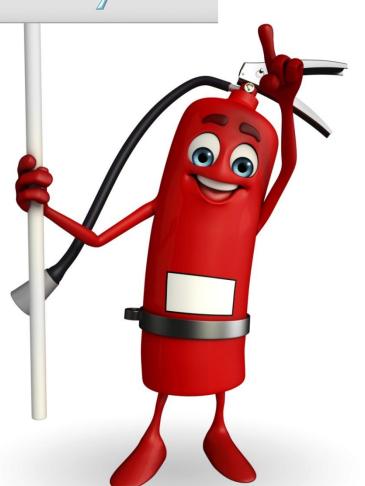
- 146,400 cooking related fires
- 5,310 people injured
- 410 people killed

of all fires in United States caused by cooking



#1 Cause of Fires On and Off Campus

Oven and Stovetop Safety



- Keep cooking surfaces clean and free of grease
- Turn pot handles inward
- Cook at proper temps
- Check inside oven before pre-heating





Stay with your food!



Pay attention to it!

If a Fire Starts

CONVENTIONAL OVEN

- Keep door closed
- Turn off heat

MICROWAVE OVEN

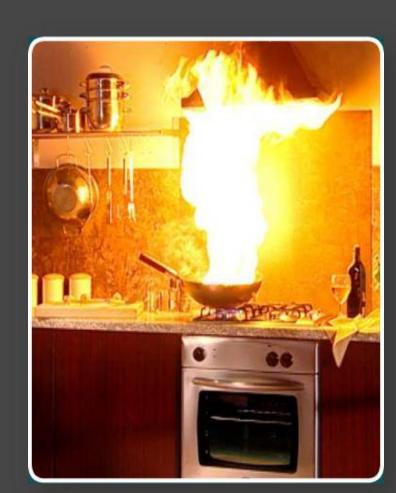
- Keep door closed
- Unplug



Do not use until serviced by qualified technician

Grease or Oil Fire

- NEVER use water
- Turn off burner
- Cover pan with lid
- Turn off exhaust fan
- DO NOT move pan
- DO NOT pour down sink



Before Fighting the Fire



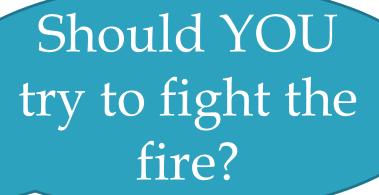
3333 on Campus phone 716.673.3333 Cell Phone



Help is coming!

Before Fighting the Fire





ONLY if it is extremely small, contained, and you are near an exit

Extinguishers are located in kitchen suites



Extinguisher Selection

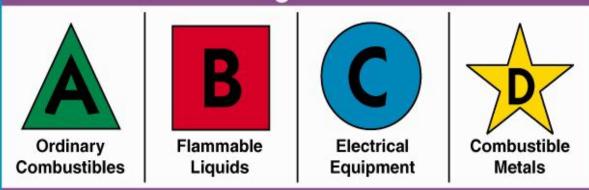
- Class of Fuel
- Severity of Fire
- Rating of Extingusher
- OperationalConcerns



EXTINGUISHER RATING SYSTEM



LETTERS indicate the fuel class on which the extinguisher will be effective.



NUMBERS indicate the relative effectiveness of the extinguisher:

For example,

- A 2-A extinguisher extinguishes twice as much fuel as a 1-A extinguisher.
- A 20-B extinguisher extinguishes 20 times as much fuel as a 1-B extinguisher.

Numbers are used with letters on Class A and Class B extinguishers only.

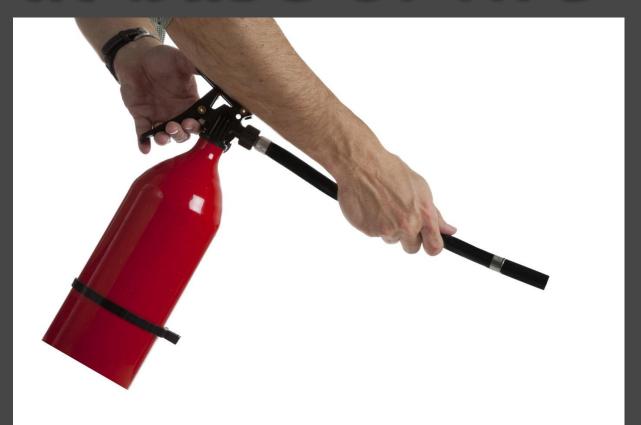
Squeze Sweep

ull the pin

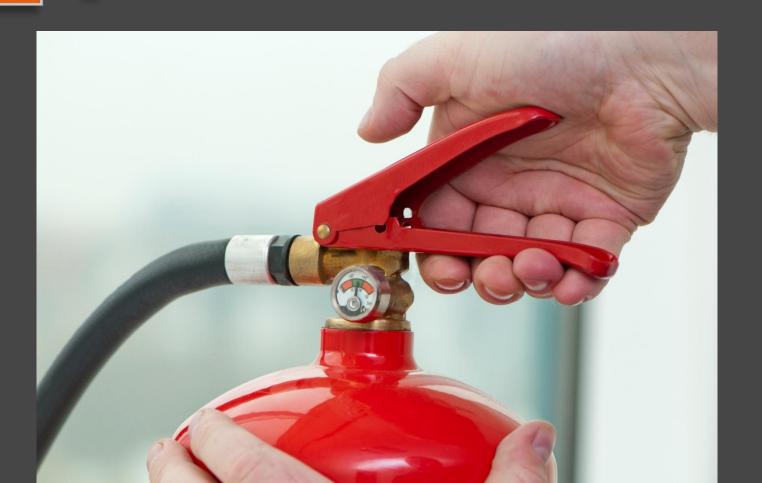


(Keep hands off handle)

Aim nozzle at base of fire



Squeeze handle



Sweep side to side





Questions? Ask...

- Resident Assistant
- Resident Director x3341
- Environmental Health & Safety x3796

