

# GREAT BALLS O' GREASE FIRE



*You're probably aware of how easy it is to suffer a painful burn frying food, but are you aware of just how easily the grease and oil used for frying food can catch fire? It is much more common than most people realize.*

## **To avoid grease fires, cooks have to observe the following precautions:**

- Stay in the kitchen when frying foods. Never leave cooking unattended.
- Keep cooking surfaces clean to prevent grease buildup. A greasy surface will fuel a fire.
- If you need to briefly leave the kitchen while cooking, turn off the burner or remove the pan from the heat. When you are finished cooking, make it a habit to turn off the stove before removing the pan. This way, you'll never forget to turn off the heat.

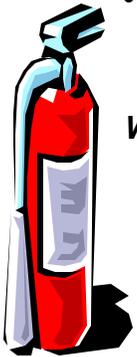
## **How do grease and oil fires start?**

- Ten minutes after grease or cooking oil overheats, an acrid odor is emitted. If you smell something harsh, turn down the heat.
- Ten minutes later, smoke and vapors start to fill the room, the vapors are ignited by the burner and a fire starts.



## **What should you do if a grease fire starts?**

- Don't panic. Panicking will get you hurt.
- Don't use water, sugar, flour or baking powder to extinguish a blaze.
- Never attempt to carry a burning pan. 3rd degree burns can result if you spill hot oil on your skin.
- Simply turn off the burner, and place the frying pan's lid on the pan. Always keep the lid for the pan in which you are cooking handy. Leave the covered pan in place until it cools or at least 30 minutes. If the fire has spread beyond the pan, get a dry chemical fire extinguisher.



## **What should you know about using fire extinguishers?**

- Keep a dry chemical fire extinguisher easily accessible, preferably bracketed to the wall near an exit. Don't keep it right next to the stove, because in case of a fire the flames may prevent you from getting to it.
- Know how to use the fire extinguisher. Remember the acronym **PASS**: **P**ull the pin. **A**im low. **S**queeze the handle, and **S**weep from side to side.
- Improper use of a fire extinguisher can spread the grease and flames to a wider area.

*Always call the fire department (from a neighbor's phone if necessary) if the fire gets out of control or after the flames are extinguished and there is a chance it can restart.*

*From the time a fire starts, you or your family members have very little time to escape. Do not attempt to extinguish a fire unless it can be put out in a few seconds.*

*Tips on "learning not to burn" from your BSB Safety Office  
"YOUR COMMUNITY CONNECTION TO SAFETY"*

**233rd  
Safety  
Gram**

