



BAINBRIDGE ISLAND FIRE DEPARTMENT

Holiday Cooking Safety

Did you know the holidays are the peak time for home cooking fires? The average number of home fires during the holidays is normally double the number of home fires for the rest of the year.



Practice safe cooking over the holidays.

Home cooking fires happen most often over the holidays. Stand by your pan! If you are cooking at high temperatures, turn off the burner before leaving the kitchen.



Stay in the kitchen when you are cooking, especially when frying, broiling, or boiling at high temperatures.

Make your cooking area safe. Move things that can burn away from the stove. Turn pot handles toward the back so they can't be bumped.

Watch what you're cooking. Use a timer when roasting a turkey or baking.

Be prepared. Keep a large pan lid or baking sheet handy in case you need to smother a pan fire.

Stay alert while you're cooking. If you see smoke or the grease starts to boil in your pan, turn the burner off.

Prevent burns. Wear short sleeves when you cook, or roll them up. Don't lean over the burner. Use potholders and oven mitts to handle hot cookware.

For more **SAFETY & PREPAREDNESS** tips, visit the Bainbridge Island Fire Department website at www.bifd.org