

What's the Risk?

Kitchen Grease Fires



THE ISSUE

Cooking with grease, oil, or fat carries a significant fire risk. These liquids are highly flammable, heat up rapidly, ignite easily, splatter unpredictably, and sustain a vigorous burn. Such fires usually originate on a stovetop or in a deep-fat fryer. If the liquid suddenly flares up, it can splash burning grease, which can readily ignite cabinets, walls, and other nearby materials.



WHAT'S THE RISK?

Grease, oil, and fat are highly flammable, and when they reach their ignition point, they can cause a fire. If a fire starts, it can quickly spread and cause damage to kitchen appliances, cabinets, walls, and other materials, resulting in costly repairs.



WHAT CAN BE DONE?

Fire prevention tips:

- Never leave your kitchen while cooking and always wipe appliances and surfaces after cooking to prevent grease buildup.
- Remove flammable objects near a stove such as curtains, potholders, dish towels and food packaging.
- Heat oil slowly; heating oil too quickly can start a fire.

If a fire starts:

- Carefully slide a lid over the pan to smother a grease fire or pour baking soda over the flames.
- NEVER pour water on a grease fire. Water will cause a grease fire to spread.
- NEVER carry a burning pan which may spread the fire and cause injury to you or others.
- **Always have an ABC extinguisher on hand in or near the kitchen. Ensure it meets Underwriters Laboratories of Canada (ULC) standards.**

