

FIRE PREVENTION TIPS



Albertville Fire Department



Cooking Safety

In the event of a fire, leave the building immediately and call 9-1-1. All fires, regardless of size, should be reported to your local fire department.

Grease fires happen when grease or oil is heated to temperatures hot enough to ignite. Grease fires are extremely dangerous because it is a liquid it can be easily splashed and can spread rapidly to cabinets and other flammable areas.

What to do in case of grease fire:

- The easiest way to smother a grease fire is to carefully cover it with a pan lid and turn off the heat source. Keep the pan covered until it is completely cooled.
- **DO NOT USE WATER ON A GREASE FIRE!** Water will only spread the flaming grease out of the pan.
- Never move a burning pan. You can be badly burned or spread the fire.
- For fires inside an oven or microwave, keep the door closed, turn off the appliance, and call the fire department.
- Keep areas in front of toaster ovens clear. Fires can be started when a stack of items in front of a toaster accidentally pull down the lever, starting the toaster oven and a fire. Be even safer unplug it when not in use.



Remember:

If your clothing catches fire, **STOP, DROP & ROLL** to put out the flames. Put burns in cool running water. Call 9-1-1 for help.

