Planning to cook for your favorite meal? Maybe a surprise for family or friends?

To prevent a cooking fires:
- Keep an eye on your cooking and stay in the kitchen. Unattended pots and pans are the #1 cause of cooking fires.
- Wear short or close-fitting sleeves. Loose clothing can catch fire.
- Watch children closely, and when they are old enough ... teach them to cook safely.
- Clean cooking surfaces frequently to prevent food and grease build-up.

To extinguish a cooking fire:
- Call the fire department immediately. In many cases, calling 9-1-1 will give you emergency services.
- Slide a pan lid over flames to smother a grease or oil fire, then turn off the heat and leave the lid in place until the pan cools. Never carry the pan outside.
- Extinguish other food fires with baking soda. Never use water or flour on cooking fires.
- Keep the oven door shut and turn off the heat to smother an oven or broiler fire.
- Keep a fire extinguisher in the kitchen. Make sure you have the right type and are trained to use it.