

UNIVERSITY OF ALASKA - FAIRBANKS

SUBJECT: Cooking and Kitchen Fire Safety	Number: 1201
OBJECTIVE: To Provide Guidance and Direction on the fire safety in the kitchen.	Adoption Date: Dec. 1998 Revision Dates:

1. RESPONSIBILITY:

All university personnel are responsible to practice fire safety when cooking in campus kitchen's. This includes campus residences, residence halls as well as the small kitchens located in many break rooms throughout campus.

2. APPROVED LOCATIONS

Cooking is permitted in authorized kitchens or break rooms. Cooking is not permitted in individual offices, labs, assembly rooms etc. If you have any question as to whether or not you have an authorized break room, contact the University Fire Marshal at 474-7681.

3. IN ORDER TO PREVENT KITCHEN AND COOKING FIRES WE OFFER THE FOLLOWING GUIDELINES:

DO NOT LEAVE cooking unattended. Turn off the burner if you must leave the kitchen, even if it's only for a few minutes. NOTE: Unattended cooking is the #1 cause of emergency responses to Hess Village and SAC.

PUT A LID on pots or pans to smother fires that flare up while cooking.

NEVER THROW WATER OR FLOUR in a burning pot or pan. Water will spread the flames, and flour could actually explode.

TURN OFF THE HEAT and leave the door closed for oven fires.

SHORTEN OR REMOVE CURTAINS near or over your stove. A simple stove fire may turn into a house fire from burning curtains.

Keep all combustible materials such as papers, wrappers and boxes away from the stovetop.

3. MICROWAVE BURN PREVENTION

Microwaves can cause scalding burns if used improperly.

Read and follow the product manufacturer's directions. Do not place inappropriate items inside microwave ovens. They are not used to dry clothing and other similar items.

After taking food out of the microwave, remove the wrapper away from your face to avoid escaping steam.

Hot liquids poured into disposable bottles may cause them to burst.

Food microwaved may feel cool to the touch on the surface, only to be scalding hot in the middle.

Be careful when heating liquids. Containers may only feel warm, rather than hot, but the liquid inside by be scalding hot.

4. CLOTHING FIRES

Do not wear clothing with long, loose sleeves while cooking.

Use pins or elastic bands to hold up rolled back sleeves while cooking.

Long sleeves are more likely to catch fire and may also overturn pots and cause scalding burns.