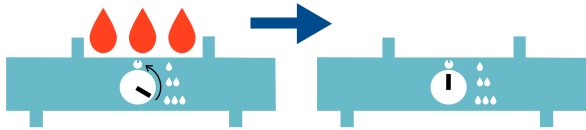




# HOW TO HANDLE A GREASE FIRE

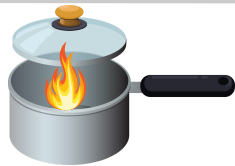
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## DO'S



### Turn off the burners.

Wear oven mitts if available to protect your hands from burns.



### Cover the fire.

Use a metal lid, cookie sheet, or another pan.



### Smother the fire.\*

\*Pour enough **baking soda** or **salt** to cover the entire fire.

## DON'TS



### DO NOT use water.

Do not pour water on the fire, use a wet towel, or place the pan in a wet sink.



### DO NOT move the pan.

Hot oil can splash or spill and can potentially burn you.



### DO NOT smother the fire.\*

\*Substances, like flour and sugar, are flammable and will not put out the fire.

## IF THE FIRE BECOMES UNCONTROLLABLE:

### Evacuate immediately.

Use a fire extinguisher to help clear a path for yourself and others to escape.

### Alert the Authorities.

Once you are outside, head to your designated meeting place and call 911.

### Be aware of smoke damage.

Thoroughly clean and sanitize the affected areas to avoid smoke damage.