

HOW TO PUT OUT A GREASE FIRE

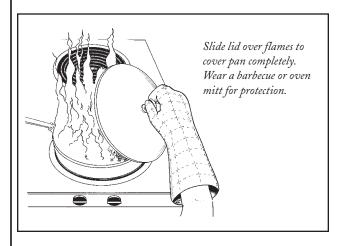
Do not douse with water.

Oil and water do not mix: Water will cause the burning oil to spatter and spread the fire. Do not move the burning pan to the sink.

- 2 Turn off the stove.
- Put on an oven mitt.

Large mitts are the safest option. If barbecue mitts—those that cover the forearm—are available, use for added protection.

Find a lid that fits the pan.
A lid that is slightly larger than the pan will also work.



Hold the lid at an angle toward the fire.

Do not try to lower the lid directly onto the pan or you risk burning your arms. Keep your face and chest as far from the flames as possible.

6 Slide the lid onto the pan and hold it in place until the pan cools.

The pressure from the heat and flame can force a lid off the pan. Hold it securely in place.

7 Do not lift the lid.

Lifting the lid will add oxygen and feed the fire. Take the lid off only when the pan has become noticeably cooler.

If no lid is available, use baking soda.

Dump a large amount of baking soda on the grease fire to extinguish it quickly. Avoid using baking powder, which can cause the fire to flare.

Be Aware

- Do not use a dry chemical extinguisher to try to put out a grease fire. It is not effective, and the force of the compressed chemical agent can splatter burning material and spread flames.
- Never leave cooking oil to heat unattended: Flames may develop quickly.

How to Treat a Grease Burn

Cool the burned area.

Immediately run cold water over the burned area for several minutes or until the injury site is cool.

2 Dry the burned area gently.

Blot the injury site using a clean, dry towel or sheet.

Check for blistering.

If the blisters are small, pop them with a sterilized pin and remove dead skin using scissors. (Wiping the tip of a pin in alcohol or heating it in the flame from a match will adequately sterilize the pin.) If there are no blisters and the burn is less than one inch across, apply burn cream and a sterile dressing.

Cover severe burns.

If the burn is larger than one inch across or is very blistered, cover it with a clean, dry sheet or towel and seek medical attention promptly.

Be Aware

- Infection is the main risk. Signs of infection include fever or local warmth, increased redness around the burned area, increased soreness, red streaks, swelling, or drainage of pus.
- Do not apply oily or greasy substances such as petroleum jelly or butter to the wound. These popular but misguided burn remedies are detrimental to the healing process.