



Avoiding Kitchen Fires

Cooking related fires are the number one cause of campus housing fires and fire injuries and 85 percent of them start as the result of cooking equipment left unattended according the [National Fire Prevention Association \(NFPA\)](#).

WHAT CAN YOU DO TO STAY SAFE?

- 1 Cook only where it is permitted.
- 2 Never leave cooking unattended.
- 3 Frying poses the greatest risk, never put water on a grease fire, put a lid on it.
- 4 If a fire starts in a microwave, keep the door closed, and unplug the unit.
- 5 If you use electric appliances, do not overload circuits.
- 6 Stand by your pan, if you leave the kitchen, turn the burner off.
- 7 For an oven fire, turn off the heat, and keep the door closed.

[Video: How to Put Out a Grease Fire](#)

[UNCP EHS: Fire Safety and Emergency Response](#)

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Kitchen fires are most often caused by:

1. Leaving cooking food unattended;
2. Placing combustibles too close to the heat source; and
3. Unintentionally turning on or not turning off the equipment.

UNCP Miscellaneous Fee Schedule

Per the UNCP Miscellaneous Fee Schedule, \$250 may be accessed for negligent or malicious activity that leads to the activation of a fire alarm in any campus building. You may also be referred to the Office of Student Conduct for violation of the Code of Student Conduct. Fire and life protection equipment is provided for the safety of everyone. Tampering with life safety equipment, such as smoke detectors, is a very serious violation. Fire protection equipment which is properly installed and maintained plays a vital role in reducing fire deaths and injuries.



**ENVIRONMENTAL
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UNIVERSITY OF NORTH CAROLINA PEMBROKE