



GREASE *Fires*

HOW TO SAFELY EXTINGUISH A GREASE FIRE:

- 1 Keep a lid nearby**
Always keep a lid nearby when you cook. You can use a cookie sheet if you don't have a lid.
- 2 Slide the lid over the pan**
If a small grease fire starts in a pan, slide the lid over the pan. **Never** throw water on a grease fire.
- 3 Turn off the burner**
Turn off the burner and do not move the pan. To keep the fire from restarting, leave the lid on until the pan has cooled.

