



HARRISBURG FIRE DEPARTMENT

FIRE PREVENTION DIVISION

Putting Out a Grease Fire



First, cooking safety!

Never leave your pot/pan unattended.

Don't cook while intoxicated or tired.

Never put frozen food into hot grease.

Add food gently to avoid splatter.

Keep grease at recommended temperature.

Keep anything flammable away.

Keep baking soda or salt nearby, in case you need to smother flames.

Store a Class K fire extinguisher in the kitchen or nearby.

What NOT to do:

- Never douse the flame with liquid because it will vaporize and cause steam explosions.
- Never carry the burning pot/pan outside because you could spill and cause a bigger fire that won't be as easily controllable.
- Do not use anything glass or plastic. Glass can shatter when heated and plastic will melt.
- Never use baking powder or flour as substitutes for baking soda and salt. They are actually lighter in weight and are combustible.

How to Put Out a Grease Fire:

*****If the fire has spread beyond the cooktop, do not attempt to get near the stove. Leave and call 911. It'll take less than 5 minutes for the room to be engulfed in flames.*****

1. Turn off the burner, DO NOT move the pan.
2. Remove the oxygen one of three ways:
 - i) Cover the pot/pan with a metal lid OR baking sheet. This works best for stovetop fires.
 - ii) Best method for oven fire; smother the fire with a lot of salt or baking soda. Make sure to hit the fire directly on top, as throwing the salt or baking soda sideways could cause the flames to jump out further. ****Don't use baking powder or flour!****
 - iii) Use a Class K fire extinguisher. This is a wet chemical extinguisher that lowers the fire temperature and creates a non-combustible barrier between the oil and fire.
3. If none of the above steps work, call 911 and get everyone out of the house. Close the door behind you to contain the flames.