

Millers Mutual

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Preventing Cooking Fires



Millers Mutual has reviewed and analyzed claims data from recent years and discovered that fire is the number one cause of loss/claims for our company.

Further analysis of our fire claims revealed that a large portion of them started in kitchens. Millers found that "unattended cooking" was noted very often in the investigation reports.

Individuals began cooking and either walked away, fell asleep or left their homes while cooking. Time after time this behavior lead to horrific fires.

Enclosed are kitchen safety tips that can be shared with residents. Also, we have information regarding kitchen fire mitigation products that can be obtained at a discount, by Millers customers.



Kitchen Fire Prevention Tips:

- **Never leave cooking food unattended.** Stay in the kitchen, especially if you're cooking in grease or if the oven is at a very high heat. Turn off the burner or oven if you need to leave the house or get caught up in a phone call.
- **Keep dish towels, potholders, and paper towels away from the stove.** You might have left a burner on by accident, and built-up heat could ignite combustibles left near or on the stove or oven.
- **Don't overfill pots or pans with oil or grease.** The hot oil or grease, like in this figure, can splatter and cause a fire.
- **Wipe up spills and don't cook on a dirty stove.** Grease buildup is flammable. A clean stove is a fire-free stove.
- **Always roll up long sleeves and tie back long hair when cooking.**
- **Install smoke detectors near the kitchen.**
- **Don't use metal in the microwave.**



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