



# Enhancing fire safety

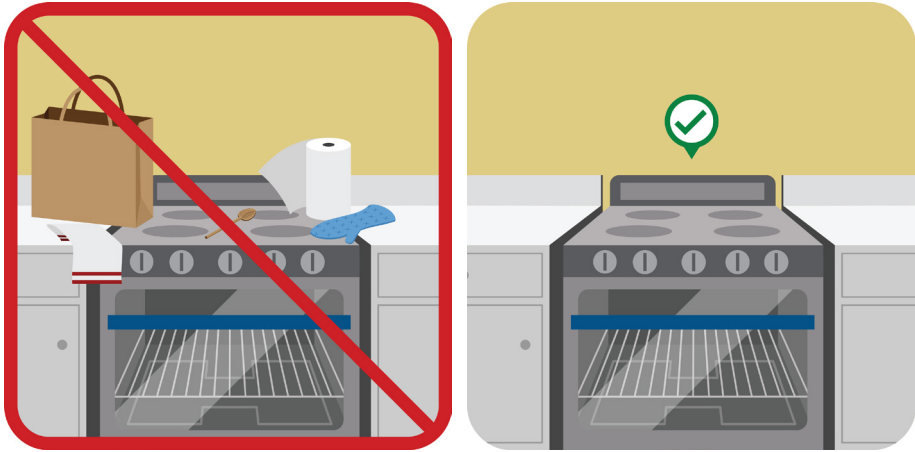
Fire safety is everyone's responsibility



## Cooking

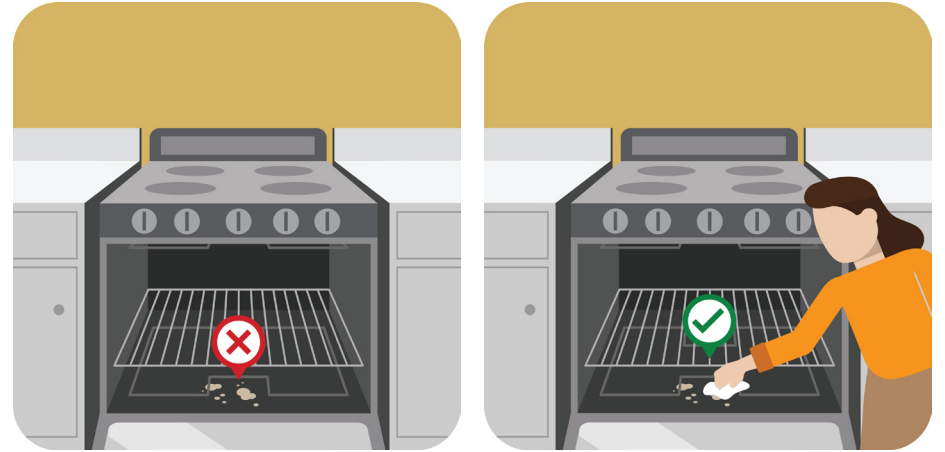
Cooking fires are the most common cause of home fires. They are also a leading cause of fire injuries. Following these cooking tips can keep you safe.

### Keep it clear



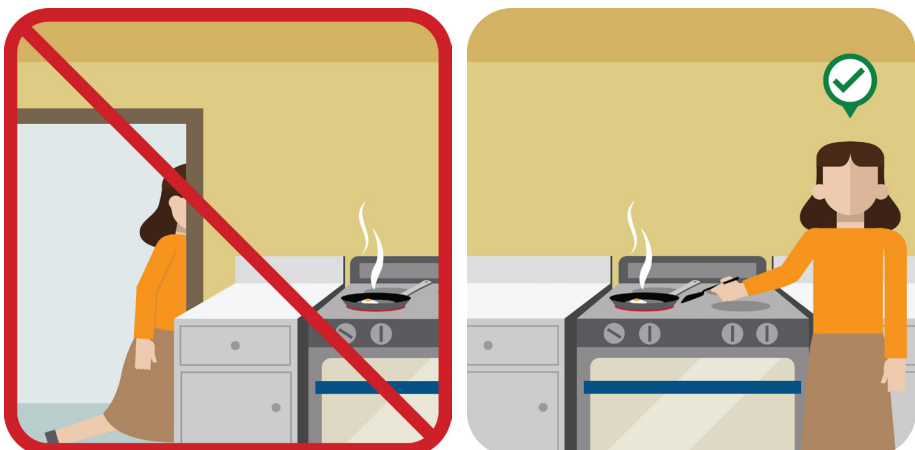
Keep your cooking area free of anything that can burn, including oven mitts, food packaging and wooden utensils.

### Clean it up



Keep your oven, stove-top and toaster free of spills. Food and liquid remnants can easily catch fire, especially grease.

### Look while you cook



Never leave your stove unattended while cooking. If you need to leave the kitchen, turn off the stove and move any pots and pans off the hot element.

### Put a lid on it



If a grease fire starts in a pan, never pour water on it. If safe to do so, slide a lid over the pan and turn off the stove. To keep the fire from restarting, leave the lid on until the pan has cooled.

Visit [torontohousing.ca/firesafety](https://torontohousing.ca/firesafety) for more fire safety tips.



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ENGLISH version - Take down by May 1, 2021