

FIRES AND FLOODS

These are two big safety issues we have seen with tenants in the past.
How can we avoid them?

- Do not attempt to fix leaks or electrical problems on your own - seek help from staff or a licensed professional
- Keep flammable objects away from open flames and heat sources
- If you are using a space heater, keep away flammable items and make sure you read and understand all safety directions
- Make sure you have smoke AND carbon monoxide detectors
- If you notice small flooding or dripping from another apartment, call your landlord

SOME COMMON CAUSES OF FLOODING

- Broken pipes
- Poor drainage
- Clogged rain gutters
- Malfunctioning appliances (broken water heater, dishwasher, washing machine, refrigerators, toilets) – some things may need repairs
- Damaged foundation
- The weather
- Letting the faucet run unattended



AVOIDING GREASE FIRES

- Stay in the kitchen while you are frying, grilling, boiling or broiling food. The leading cause of fires in the kitchen is unattended cooking.
- Be alert and do not use the stove or stovetop if you are sleepy or have consumed alcohol.
- Keep anything that can catch fire away from your stovetop.
- Remove as much moisture as possible from the food before putting it in hot oil. Do not put frozen foods into hot grease.
- Keep the grease at the recommended temperature. If you see any smoke or the oil smells, it is an indication that it is too hot. Immediately turn off the burner to let it cool down.

- Heat the oil slowly.
- Add food gently to prevent splatter.
- Keep a lid near the pan you're cooking with so that it is accessible if a fire starts.
- Always keep children away from the stove while cooking.

HOW TO PUT OUT A GREASE FIRE...

- Cover the flames with a metal lid or cookie sheet. Leave the cover on until it has cooled.
- Turn off the heat source.
- If it's small and manageable, **pour baking soda or salt** on it to smother the fire.
- **(Do not use flour, baking powder or other cooking powders that resemble baking soda or salt – they have a different chemical makeup and will not react similarly. They will make the fire worse!)**
- As a last resort, spray the fire with a fire extinguisher, if you have one
- Do **NOT** try to extinguish the fire with water – the grease can splatter and cause burns!
- Do **NOT** attempt to move the pot or pan outside – you can risk spill the oil and getting burned!

IF YOU CAN'T EXTINGUISH THE FIRE...

- **GET OUT!** You and your family members need to leave as soon as you can to prevent injury or loss of life. Do not try to be a hero.
- Close the door as you leave to help contain the fire.
- Call 911 as soon as you are at a safe distance from the fire.
- Do not re-enter your home until the fire has been contained by firefighters.
- **3 out of 5 non-fatal home cooking fire injuries occurred when the victim tried to fight the fire themselves. The most common injuries sustained were burns to the hands and lower arms.**