

IN YOUR KITCHEN THE ONLY THING FIRING UP SHOULD BE YOUR COOKING.

Every year we support around 160 FMG Families affected by house fires.

As an advice-led insurer, we're committed to helping our clients avoid the potential disruption, emotional stress and the loss of treasured possessions that can result from a house fire.

Making your kitchen fire-safe is a key ingredient in the recipe for a fire-safe home.

This checklist serves up some simple, actionable steps to reduce the risk of a fire starting in your kitchen.



To learn more visit

www.fireanddemergency.nz

www.fmg.co.nz



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Kitchen safety checklist

- ☐ Keep looking while cooking - never leave cooking unattended.
- ☐ Dress smart: Wear an apron and roll up your sleeves.
- ☐ Keep flammable items away from hot surfaces.
- ☐ Clean up: Remove grease, fat, and burnt food crumbs.
- ☐ Be ready: Keep a pot lid or baking tray nearby in case you need to cover pan fires.
- ☐ Ensure everyone knows which dishes are microwave-safe.
- ☐ Unplug appliances when not in use.
- ☐ One socket per appliance.
- ☐ Check appliances and cords for damage; get them repaired or discard if necessary.
- ☐ Slow cooker safety: Set it on a heatproof surface.
- ☐ If you're tired or have been drinking, use the microwave, air fryer, or toaster instead of the oven or stovetop.



BBQ checklist

- ☐ Inspect BBQ for wear and tear.
- ☐ Clean BBQ grates and burners before use.
- ☐ Teach children about a safe zone around the BBQ.
- ☐ If using gas, turn off the bottle tap first, then the BBQ.
- ☐ Check the BBQ is on a flat surface.
- ☐ Extinguish plan: Have a method to control BBQ fires.
- ☐ Ash disposal: Plan for disposing of ashes/ coals, including a metal bucket and water.
- ☐ Cool ashes for 3 days, then dispose of them away from flammable materials.
- ☐ Enjoy: Savour simple, delicious food with loved ones.



More advice worth listening to.

Keep you, your family and your property safe with our advice on how to reduce the risk of house fires.