

# “FIRE, FIRE”

Carina Franca posted on April 11, 2013 08:00



It was a typical Saturday night at my sister's house – we ordered pizzas and picked out a movie to watch together. Now, I like my pizza extra crispy so when the pizzas were delivered, I decided to put a slice in my sister's conventional toaster oven. I set the oven and timer and went back into the living room.

After a few minutes, I went back into the kitchen to check the doneness of the pizza and I could smell, what I thought, was just the cheese getting crispy so I went back into the living room. After another few minutes, I went back in to the kitchen to check the pizza and the pizza slice was EN FLAMBE!

***I immediately yelled “Fire, Fire!” and my husband and sister came running into the kitchen and they both saw the toaster oven was on fire! My husband ran right next to me and grabbed the kitchen sink hose to spray the toaster oven when my sister ran in front of him and yelled out “NO!”***

She turned around and grabbed the baking soda (lucky for her she is an avid baker!) and cooking tongs, opened the toaster oven and threw the baking soda in it! She turned around and looked straight at my husband and said, “***Didn't you read the ARM article?***” I looked at my sister and said “risk control... I have done my job!”

This real-life story made working for ARM even more enjoyable knowing that because I always send my family all our ARM videos and articles regarding safety, my sister knew what to do in the event of a fire. Knowing the proper protocol averted the disaster that comes from hot oil and electrical devices.

In May 2012, Bob Kyte sent a safety training video clip to ARM from Arthur Blinci which showed how water is the worst choice you can make to put out a fire and how just one cup of water turns into 1,700 cups of steam to burn your entire kitchen.

In addition, here are some tips on Grease Fire:

## **TIP #1**

Never use water to put out a fire under any circumstances (#1 mistake people make with grease fires)

## **TIP #2**

Use Baking soda and/or Salt (not any other type of powdered baking product) to extinguish a grease fire (salt absorbs grease and baking soda cuts off oxygen supply!)

**TIP #3**

Tend to your cooking (never leave a stove/oven unattended)

**TIP #4**

Turn off the burner

**TIP #5**

Keep your kitchen and appliances clean (layers of grease on stovetops, ovens, etc. can potentially create a fire hazard)

**TIP #6**

Make sure to replace batteries in your smoke detectors (test them once a month!)

**TIP #7**

Have an exit plan worked out with your family in case of fire

**TIP #8**

Call 911 immediately if fire is not extinguished



By **Christy Gonzalez-Vazquez,**  
Project Manager/Business Analyst for Adventist Risk Management<sup>®</sup>, Inc.