SETTHETABL **FOR SAFE**

Whether testing out a new dish or whipping up a family classic, there's one recipe that should also be included on the menu this holiday season: **safety**. Follow this "Recipe for Kitchen Safety" and help this year's festivities create memories instead of danger.

INGREDIENTS FOR SAFETY

FUNCTIONING SMOKE ALARMS



FUNCTIONING GROUND FAULT CIRCUIT INTERRUPTERS (GFCIs)



VIGILANCE



DIRECTIONS

- Smoke alarms should be installed in every bedroom, outside each sleeping area, and on every level of the home. For the best protection, smoke alarms should be interconnected, so that they all sound if one sounds.
- Test the batteries in each smoke alarm every month, replace them once a year, and replace the unit every 10 years.



GFCIs are electrical safety devices that trip electrical circuits when they detect ground faults, or leakage currents, that could shock or electrocute someone. GFCIs should be installed where



electricity and water may come in contact, such as the kitchen. GFCIs should also be tested **every month**. Additional instructions for testing can be found at www.esfi.org.

Prevent fires by making sure your oven and stovetop are clean and free of grease and dust. You should also clean the exhaust hood and duct over the stove regularly. Lastly, vacuum the refrigerator coils every three months to prevent potentially dangerous dirt build-up.



KITCHEN TIMER





- Never leave cooking unattended. You should not cook if you are sleepy or under the influence of alcohol. Children should also be closely supervised and kept at least three feet away from all cooking appliances.
- It's easy to forget about something that's cooking, especially when you're entertaining guests. Use a kitchen timer to make sure your dish doesn't become a fire hazard.
- Enjoy! Being proactive about safety will give you peace of mind and allow you to enjoy your time with loved ones.

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For more information about cooking and holiday safety visit www.esfi.org





