

## **NEWS RELEASE**

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# Ontario tragedy reinforces need for safer cooking practices

### **Summary**

Nanaimo Fire Rescue is urging residents to undertake safer cooking practices this holiday weekend after a recent fatal fire in Toronto that claimed the life of one child and where five other family members were injured, some critically. The Office of the Fire Marshal and Emergency Management (OFMEM) has confirmed that the cause of the fire was accidental, as a result of unattended cooking.

Provincial statistics indicate that unattended cooking is the leading source of ignition in home fires and the second leading source in fatal fires. Safe cooking practices can prevent many of these fires.

Strategic Link: The City of Nanaimo is committed to Public Safety.

# **Key Points**

- Stay in the kitchen while you cook, particularly if you are using oil or high temperatures.
- Keep combustible items such as cooking utensils and paper towels, a safe distance from your stove, they can
  easily ignite if they are too close to a burner.
- Keep a proper-fitting lid near the stove when cooking, if a pot catches fire, slide the lid over the pot and turn off the stove.
- Drink responsibly and keep an eye on those who do not. Excessive alcohol use is a contributing factor in many residential fires.

#### Quotes

"Practice safer cooking throughout the year to prevent injuries and fatalities. Residents should stay in the kitchen to keep an eye on their cooking."

Craig Richardson Fire Chief Nanaimo Fire Rescue

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