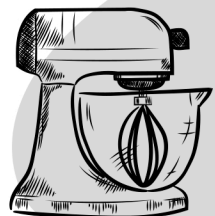




SAFE COOKING



Always stay with your food while it is cooking. Unattended cooking is the #1 cause of cooking fires and alarm activation.

Avoid using high heat. To avoid false alarms, keep the exhaust fan on while cooking, so steam doesn't trigger the alarm. Lift cooking lids slowly to avoid large quantity of smoke or steam flowing out at once.



Clean cooking surface regularly to prevent food and grease build up. Keep fabric, potholders, solvents and flammable cleaners away from heat sources.

When using a microwave, avoid overheating your food and use microwave-safe containers. Do not put metallic or objects that contains metal on or into the microwave.



In the event of an emergency, call University Police at (631) 632-3333.

Know at least two ways to evacuate the building.

In case of a fire; if the fire is small use the extinguisher. Never use water or flour on cooking fires. Do not remove or cover the smoke detector. Know how to use a fire extinguisher; pull, aim, squeeze, and sweep.



If the fire cannot be put out with one extinguisher then you must evacuate immediately. Any time an extinguisher is used, UPD must be called immediately after.

When cooking with oil, if you see wisps of smoke or the oil smells, immediately turn off the burner and/or carefully remove the pan from the burner. If you have a fire, slide the lid over the pan and turn off the burner. Let the pan cool for a long time. Never throw water on an oil/grease fire.



If an alternate format or language is needed, please email reside@stonybrook.edu.



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