



AVOIDING FIRES



Listed below are three classes or groups of fires with examples of what belongs in each group

<i>Class</i>	<i>Example</i>
“A” class	Fires that result from ordinary combustibles, such as wood and paper.
“B” class	Fires that result from combustible liquids, such as kerosene, gasoline, oil, and grease.
“C” class	Fires of an electrical nature. These result from the combustion of circuit breakers, wires, outlets, and other electrical devices and equipment.

All types of fires need 3 things to live:

1. Food
2. Temperature
3. Oxygen



Take away one of these three things and the fire goes out.

BUT.....different methods are used to put out each class of fire.
try to take one away using the **WRONG** method and the fire will get worse!!



All types of fires need oxygen to burn. If you smother a fire, cutting off the oxygen supply, you can put it out. For example: a lid on a pot of burning fat, a blanket wrapped around burning clothing, carbon dioxide or foam on an electrical fire.



Water will only work on a “Class A” fire. It will make a grease or Electrical fires worse.



Do not over heat fat ~ this can lead to Flash Fires.



Do not over fill deep fat fryers



Make sure food is not wet when deep frying ~ it may splatter and/or boil over.



In case of fire



Remain calm and follow procedures

ANY ACCIDENT NO MATTER HOW SMALL SHOULD BE REPORTED TO THE TEACHER