

Cooking chips after drinking alcohol?

NEVER!



Join our Facebook page
CheshireFRS



Follow us on Twitter
@CheshireFire

Everyone enjoys a chip supper, but if you've been out drinking alcohol, go to your local **chip shop or take-away** instead of cooking chips at home – it's much safer.

Love chips? Cook safely

Simply changing the way you cook your chips can prevent a fire. Invest in a deep fat fryer or opt for oven chips as an alternative.

Other ways to enjoy chips

- Choose oven or microwave chips.
- Buy a portion of chips from the local chip shop.
- Buy a thermostat controlled electric deep fat fryer.

Chip pan safety tips

If you must use a traditional chip pan:

- Never fill a pan more than one-third full of fat or oil.
- Never leave the pan unattended when the heat is switched on.
- Make sure that food is dried thoroughly before putting it in hot oil so that it doesn't spit.
- If the oil starts to smoke it's too hot. Turn off the heat and leave it to cool, otherwise it may catch fire.
- Never put food into the pan if the oil is smoking.

What to do if a pan catches fire

- Turn off the heat under the pan (if it's safe to do so) and allow it to cool completely.
- Don't move the pan.
- Never throw water over it – the effects can be devastating.
- Don't use a fire extinguisher on a pan of oil – the force of the extinguisher can spread the fire.
- Don't tackle the fire yourself – leave the room, close the door, get everyone out of your home and call 999.

NEVER!

- Deep fry when you've been drinking alcohol or taking drugs or if you are feeling tired.
- Leave the pan alone - it only takes a second for a fire to start.