FOCUS ON FIRE SAFETY

Burn and Scald Prevention

Approximately 450,000 burn injuries require medical treatment each year.

American Burn Association National Burn Repository (2011 report)

Prevent burns and scalds in the kitchen:

- Place objects so that they cannot be pulled down or knocked over.
- Turn pot handles away from the stove's edge.
- Use dry oven mitts or potholders. Hot cookware can heat moisture in a potholder or hot pad, resulting in a scald burn.
- Wear short, close-fitting or tightly rolled sleeves when cooking.
- Have a "kid-free zone" of at least 3 feet around the stove.

General first aid for burns and scalds:

- Treat a burn right away by putting it in cool water. Cool the burn for three to five minutes.
- Cover burn with a clean, dry cloth. Do not apply creams, ointments, sprays or other home remedies.
- Remove all clothing, diapers, jewelry and metal from the burned area. These can hide underlying burns and retain heat, which can increase skin damage.

FEMA

Fire is Everyone's Fight™

For More Information:
www.usfa.fema.gov/citizens/focus

SAN DIEGO COUNTY FIRE