



DID YOU KNOW?

AUGUST 2021

COOKING FIRES

Report writers classify cooking fires **more than a dozen** ways in ImageTrend. Let's get on the same page about how to best document this type of confined fire!

If the following are true, code the fire as 113:

- ✓ The fire occurred *inside a structure*
 - no outside grills or fire pits
- ✓ *Nothing else caught fire* or was scorched
 - if flames scorch/melt the countertop, cabinets, walls, etc., it *cannot* be a 113 (likely a 111)



Examples:

- Food burns and catches fire inside a pot, but the *flame damage does not extend beyond the pot*
- Potholder catches fire on a stove burner, but the *flame damage does not extend beyond the stovetop*
- Combustible material catches fire in a toaster, but the *flame damage does not extend beyond the toaster*

Incident Type:



113-Structure - Cooking fire, CONFINED to container



DAD JOKE

Q: What do lousy chefs use to tell them when a roast is done?

A: A smoke detector

Reference: [NFIRS Manual 5.0](#)

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