



The **PuroClean of Melbourne** Kitchen Fire Safety & Recovery Checklist for 2026

A kitchen fire is one of the most stressful events a homeowner can face. Use this checklist to ensure your family's safety during a fire and to protect your home's value during the recovery process.

Phase 1: During the **Fire** (The "Golden Rules")

- ☐ **Never use water on a grease fire.** Water will cause the oil to splash and the fire to spread instantly.
- ☐ **Smother the flames.** If a pan is on fire, slide a lid over it and turn off the burner. Leave it covered until it is completely cool.
- ☐ **The Oven Rule:** If the fire is inside the oven, **keep the door closed** and turn the heat off. Opening the door feeds oxygen to the fire.
- ☐ **Evacuate if necessary.** If the fire is larger than a basketball, get everyone out and call 911 immediately.
- ☐ **Fire Extinguisher Use:** Remember the acronym **P.A.S.S.**:
 - Pull the pin.
 - Aim at the *base* of the fire.
 - Squeeze the handle.
 - Sweep from side to side.

Phase 2: Immediate Actions (The First 2 Hours)

- ☐ **Ventilate, but don't circulate.** Open windows to let smoke out, but **turn off your HVAC/AC system**. You do not want soot and fire extinguisher powder pulled into your ductwork.
- ☐ **Document the damage.** Take clear photos of the stove, oven, surrounding cabinets, and even the "dust" on distant surfaces. This is vital for your insurance claim.

- [] **Call PuroClean of Melbourne.** Professional restoration should begin within 24 hours to prevent acidic soot from permanently etching your appliances and cabinets. **(321) 378-2400.**
- [] **Call your insurance agent.** Start the claim process early, especially during the busy 2026 Florida storm season.

Phase 3: The Recovery Checklist (What to Save vs. Toss)

- [] **Discard open food.** Any food exposed to smoke or extinguisher powder (even if inside a pantry) should be thrown away.
- [] **Inspect electrical cords.** Check for melted insulation on the cords of the microwave, toaster, or coffee maker near the fire.
- [] **Check for "Ghosting."** Look for faint dark streaks on your ceiling or walls. This is soot sticking to cold spots and requires professional removal.
- [] **Do NOT use the oven.** Wait for an appliance technician to confirm the wiring and gaskets are intact.
- [] **Change your AC filter.** Even if the unit was off, smoke particles in the air will eventually settle in your filters.


Phase 4: Long-Term Prevention

- [] **Check your extinguisher date.** Fire extinguishers lose pressure over time. Ensure yours is in the "green" zone.
- [] **Clean your vent hood.** Grease buildup in the filters is the #1 cause of "hidden" kitchen fires that spread to the attic.
- [] **Clear the "Combustible Zone."** Keep oven mitts, wooden spoons, and paper towels at least 3 feet away from the stovetop.
- [] **Install a Heat Sensor.** Unlike standard smoke detectors that go off every time you sear a steak, a heat sensor in the kitchen will alert you to actual fire temperatures.

Need Help Now?

The team at **PuroClean of Melbourne** is standing by 24/7. We live and work right here in Brevard County and are ready to help you get back to "business as usual."

 **Visit us:** 739 North Dr, Melbourne, FL 32934

 **Call us:** (321) 378-2400

 **Online:** [PuroClean of Melbourne](https://www.puroclean.com/melbourne)