



# Wiltshire Fire & Rescue Service

Wiltshire and Swindon Fire Authority

## Report for Corsham Area Board – March 2011

### Fires

WFRS attended 12 accidental fires within the Board's area during January and February 2011 .

These incidents have involved a range of different items including 2 cars, a lorry, a boiler, downstairs toilet, an electrical fuse box and a cooker. The remaining 5 incidents have involved chimney fires.

We have seen an increase in the number of deliberate fires that we attended during the same period, from 1 to 5. These have involved 3 vehicles, a small fire in a container and an industrial unit. WFRS continues to work with Wiltshire Police and other agencies to identify persons who are responsible for deliberate fire setting.

### Injuries

There were no fire related injuries or deaths reported during this period.

### RTC'S

WFRS were not called to attend any Road Traffic Collisions within the Board's area during January and February 2011.

### Community Safety

We are still attending several chimney fires across the County:

#### Chimney fires can be prevented

##### Keep it clean

Your chimney must be kept clean to prevent fires and structural damage to your property. Clean chimneys also help the environment by assisting the complete combustion of the fuel, reducing emissions in the atmosphere. Regular cleaning of your chimney or flues eliminates the build-up of soot and clears obstructions such as bird and animal nests, leaves and debris.

Using a vacuum cleaner alone is not sufficient to clean the chimney properly. Ensure your chimney flue is inspected at regular intervals to prevent fire breaking out of the chimney. Fireguards can prevent serious injury or death. Spark guards can prevent a serious fire in your property.

#### Chimneys using:

- Smokeless fuels should be swept at least once a year.
- Bituminous coal should be swept at least once a year.
- Wood, every 3 months when in use.
- Oil, once a year
- Gas, once a year.

#### A RECIPE FOR A SAFE KITCHEN

Overheated oil or fat in chip pans, deep fat fryers or grill pans are the main cause of kitchen fires. A moment's distraction and you could find yourself with a serious fire.

#### SAFE COOKING

- Never fill a pan more than one third full of oil or fat.
- Never leave the pan or grill unattended, when the heat is switched on.

- Never put food in a chip pan if the oil begins to smoke. Turn off the heat and leave the oil to cool, otherwise it can catch fire.
- Clean hobs regularly to prevent a build up of fat which can catch fire.
- Drinking alcohol and cooking is a mix that can end up in disaster.

**IF A PAN DOES CATCH FIRE:**

- Do not move it - it could cause burns which last a lifetime.
- Turn off the heat if it is safe to do so but never lean over the pan to reach the cooker controls.
- Never throw water on it, this will only make it worse.
- Close the kitchen door on your way out.

**CALL THE FIRE & RESCUE SERVICE - we are professionals and have the protective clothing and equipment to tackle the fire safely.**

A wide range of fire safety advice can be found on the Wiltshire Fire & Rescue Service website - [www.wiltshire.gov.uk](http://www.wiltshire.gov.uk)