



Briefing report for South West Wiltshire and Warminster Area Boards



Wiltshire Fire & Rescue Service has grouped together neighbouring fire stations into station hubs, to work more effectively and efficiently, supporting each other to improve the service we provide.

Responding to incidents:

Your Area Board's / Locality's communities immediate emergency response will be provided by staff at these stations and where necessary additional support from staff and specialist equipment from other stations.

Prevention work:

Staff from other departments also provide the community with specialist services giving fire safety and road safety advice and interventions such as talks and visits.

Protection work:

Specialist staff provide expert knowledge, give advice and undertake enforcement action working very closely with the planning authorities to keep communities safe from fire.

In an **emergency dial 999**, for other non urgent matters you can either visit our website: www.wiltfire.gov.uk or contact the following people:

	<u>Manager / Department</u>	<u>Telephone</u>	<u>email</u>
Operational matters	Station Manager - Mike Bagnall, Tisbury; Warminster Station Hub	07734 483891	mike.bagnall@wiltfire.gov.uk
Operational matters	Station Manager- Dan COOKE Salisbury and Wilton Station Hub	07917768021	dan.cooke@wiltfire.gov.uk
Operational matters			
Partnership and community engagement issues	Michael Franklin (Wiltshire Council Area)	07919 306037	mike.franklin@wiltfire.gov.uk
Home fire safety visits and for talks and visits	Community safety department	0800 389 7849	www.wiltfire.gov.uk and then complete the on line request

Warning given over dangers of chip pans

Last year, over half of all accidental fires in the home in England were linked to cooking. Many of these were caused by deep fat frying, and over 3,000 people are injured in these kinds of fires each year.

Deep frying requires heating a large volume of oil to extremely high temperatures. The oil can cause terrible burns, and it can go up in flames. In fact, it's an ideal fuel for a fire and, as such, it's difficult to put out. Homemade chips are great, but the safest way to deep fry is to use a thermostat controlled deep fat fryer rather than a chip pan, as the thermostat stops it from overheating - or, even better, use oven chips!"

Top tips for cooking are:

- Never fill a chip pan more than a third full of oil.
- Take care when cooking with oil - it sets alight easily.
- If the oil starts to smoke, it's too hot. Turn off the heat and leave it to cool.
- Ideally, use a thermostat controlled deep fat fryer, which can't overheat.
- Don't leave cooking unattended - a forgotten pan can lead to disaster.
- If you've consumed alcohol, don't be tempted to cook with a chip pan.
- Avoid children being in the kitchen alone when cooking on the hob.

If a pan does catch fire:

- Don't take any risks. Turn off the heat if it is safe to do so but don't try and move the pan.
- NEVER throw water over the fire - that will cause a fireball.
Don't tackle the fire yourself - get out, stay out, call 999.

Fire precept set for coming year

Wiltshire and Swindon Combined Fire Authority has agreed to increase its band D fire precept by 1.98% for the coming year.

At a meeting today (12 February), members adopted a net revenue budget of £24,606,900 for 2015/16 - which includes a £357,300 contribution from general reserves. This represents a 0.8% reduction in budget from 2014/15.

This 1.98% increase means that the payment for the Fire & Rescue Service by an average band D household in Wiltshire and Swindon will rise to £64.88 - an increase of £1.26 for the year.

The fire precept equates to a weekly cost of £1.25 to Band D homes to provide Wiltshire Fire & Rescue Service.

Michael Franklin

Partnerships & Community Engagement Manager(Wiltshire Council area)

March 2015

NOT PROTECTIVELY MARKED

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