



How Cooking Fire Safety May be Connected to COVID-19

Well, it's an understatement to say that the world has changed substantially since our last Newsletter. Suddenly and dramatically, too many of our customers are now straining to manage the impact of the coronavirus on their business operations, their staff and their residents. Regardless of whether you work in the College & University space, Affordable Housing, Seniors care, Hospitality, or even the Military, our thoughts are with you, your colleagues and your family. We hope you all stay healthy and safe.

Cooking fire safety has been our business for more than a decade. And it may seem odd to ask you to think about cooking safety in the midst of a health pandemic. Unfortunately, it may be especially important for you to consider it now. Fire safety data from authorities like the National Fire Protection Association (NFPA) has long indicated that cooking fires can be a higher risk on days and in months when people are more likely to be indoors cooking.

[According to the NFPA](#), between 2013-2017, there were on average almost 8% more home cooking structure fires between October and March (89,300) than between April and September (83,900). Over the same period, weekends saw thousands more household cooking fires than weekdays. Additionally, the top three highest risk days for home cooking fires each year are Thanksgiving, Christmas Day, and Christmas Eve – in that order. In other words, cooking fires are a higher risk problem when people stay indoors more frequently. Obviously, there is no cooking fire data related to coronavirus specifically, but the available data supports the idea that as people are asked to self-isolate and avoid crowded public spaces, including restaurants, there will be more cooking in homes and apartments across North America, with the potential for a greater incidence of cooking fires.

So, while cooking fire safety is always important it may, in fact, be especially relevant now.

This edition of our Quarterly Newsletter offers a number of good reads, all focused on cooking fire prevention. We also have an interesting 'listen' for you. In our latest "Prevention is Better" podcast, now available on Buzzsprout and Spotify, we are delighted to share a conversation with Jim Crawford. If you don't know Jim, he has spent a remarkable career in the fire service as champion of Community Risk Reduction (CRR) and has some tremendous insights into managing cooking fire risks. It's about 20 minutes and definitely time well spent. We also have an 'at-a-glance' comparison that demonstrates why SmartBurner is a better cooking fire prevention solution than some new OEM products. We have a new SmartRange product video. And, finally, an important risk mitigation lesson from a multi-residential building in Toronto that leaves no doubt about how devastating a property fire can be.

Thank you for taking time from this new health paradigm to consider cooking fire safety.

Cook safe and wash your hands!

The PTC Team

**STOP COOKING FIRES
BEFORE THEY START!**

**SMARTBURNER™
SMARTRANGE™
SMARTMICRO™
SMARTELEMENT™**