



805houses@gmail.com

www.VenturaPropertyMgmt.com

805 390-0526

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Ventura County Events

Scandinavian Festival at Cal Lutheran Univ.

April 5th - 6th 10am to 6pm
Thousand Oaks

Flashlight Egg Hunt at 9 Locations in TO

April 11th 6 to 9pm
Call 805-381-2791
for locations

Celebration of the Whales Festival

April 13th 10am to 3pm
Channel Islands Harbor
Oxnard

Easter Eggstravaganza Event

April 19th 10am to 1pm
Community Center Park
Camarillo

Santa Barbara Earth Day Festival

April 26th - 27th 11am to 7pm
Alameda Park

Keep Your Kitchen Safe



Every room in our homes serves a unique purpose, and the kitchen is no exception. Often considered the heart of the home, the kitchen is where mouthwatering meals are prepared and memorable family moments are made. However, potential risks can often be overlooked. From sizzling pans to razor-sharp knives, the hazards are plentiful and can be very serious. Here are some kitchen safety tips for not only the beginner chef

trying to avoid culinary accidents but also for the experienced home cooks looking to reinforce their knowledge of kitchen safety. Hopefully these tips will create a safer kitchen environment, minimizing accidents, and creating confidence as you navigate the heart of your home.

1. Never Leave Cooking Food Unattended

It is tempting to cook food on the stove while attending to other tasks. However, leaving cooking food unattended, even for a moment, can lead to disastrous consequences. Fires can start and rapidly spread in the kitchen if cooking oil overheats or flammable materials come into contact with the stove or oven.

2. Wiping Up Spills Right Away and Keeping the Counters and Floors Clean

Keeping your kitchen clean is more than just maintaining hygiene—it's about safety, too. Spills can happen at any time in the kitchen, leading to slippery surfaces. Wet or greasy floors and countertops can cause people to slip and fall, potentially leading to serious injuries.

3. Keep Kitchen Knives Out of Reach of Children

Kitchen knives are essential tools for cooking, but they can be extremely dangerous, especially for children. Even with the best intentions, kids might be tempted to play with or misuse these sharp objects, risking cuts or more serious injuries. Therefore, knives should be stored safely in a knife block or drawer with a safety latch. Consider using magnetic strips installed high on the wall, where only adults can reach them.

4. Keep a Fire Extinguisher In the Kitchen In Case of Fire

Despite our best efforts, kitchen fires can still occur. A fire can quickly escalate, causing extensive damage and risking lives. A fire extinguisher is a vital safety tool in any kitchen, allowing you to control or extinguish small fires before they become larger. Check the fire extinguisher periodically to ensure it's in good working order, and learn how to use it properly.

Welcome to Ventura Management!

Joseph Lee
Sophia Lee
Hyuna Kim
Myong Lee



Happy Earth Day - April 22

- *Need to buy or sell your home? Ask how we can save you thousands!*
- *Know someone who needs help with property management. We can help!*

Chris Marsh has been in the real estate business and serving the Ventura County area for over 25 years. He is well versed in all types of real estate matters.



ChrisMarsh
805 630-4925



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Keep Your Kitchen Safe(cont.)

5. Follow the Manufacturer’s Instructions When Using Kitchen Appliances
Kitchen appliances are designed to make our lives easier, but misuse can result in accidents or damage to the appliance. Reading and following the manufacturer’s instructions ensure the appliances are used correctly and safely. This includes understanding safety features, proper cleaning methods, and appropriate settings for different types of food.

6. Keep Your Hair Pulled Back When Cooking

Like loose clothing, loose hair can pose a safety risk in the kitchen. Hair can catch fire if it comes into contact with open flames or becomes a sanitary issue if it falls into the food. Therefore, if you have long hair, tie it back securely while cooking.

7. Keep the First-Aid Kit in The Kitchen in Case of Accidents

Even with all the precautions in place, accidents can still happen. A first-aid kit in the kitchen allows you to respond quickly to minor injuries. The kit should include bandages, antiseptic wipes, burn cream, tweezers, and a digital thermometer. Having a list of emergency numbers in or near the kit is also a good idea.

A Few Other Ideas to Help Keep Your Kitchen Safe:

Store Heavy Items Properly

Store heavy pots, pans, and other items at waist level. Storing these items too high can lead to accidents when trying to reach them.

Use Safety Devices

Use safety devices such as oven mitts when handling hot items and splatter screens when cooking food that might splatter, such as frying oil.

Turn Pot Handles Inward

When cooking on the stove, always turn the pot handles inward to prevent them from being knocked over.

Child and Pet Safety

If you have children or pets, consider installing safety gates to keep them out of the kitchen while cooking.

Avoid Cross Contamination

Use separate cutting boards for raw and cooked foods to prevent cross-contamination.

April Quote:

“Life is so ironic, it takes sadness to know what happiness is, noise to appreciate silence and absence to value presence ”

... Abhysheq Shukla

Member of the National Association of Residential Property Managers

