



UNIVERSITY HEIGHTS FIRE DEPARTMENT

Monthly Report

August 2023

The University Heights Fire Department must always be vigilant and alert to its mission to fight fires, save lives and property, and be prepared to respond to any emergency.

Employee Spotlight



Welcome Firefighter Tyler Carlton to the University Heights Fire Department! Firefighter Carlton grew up not far from here in Mantua, OH. He attended Kent State University and obtained his Bachelors in Exercise Science. After working as a Strength coach for 10 years, he turned his focus towards working in Fire and EMS. Firefighter Carlton attended Cuyahoga Community College for his EMT, Paramedic and Fire I/II. Firefighter Carlton also works part-time for the City of Streetsboro and University Hospitals. When he is not working, he spends time with his wife hiking and camping and also enjoys the art of baking.

WORK ANNIVERSARIES

Firefighter Eric Lewis
7 Years of Dedicated Service



Firefighter Cory DesRochers
4 Years of Dedicated Service



Firefighter Michael Mickovic
4 Years of Dedicated Service



Firefighter David Nees
4 Years of Dedicated Service





DEPARTMENT STATISTICS


Incidents by Service Type

Types of Calls	August 2023	August 2022	Year to Date (2023)	Year to Date (2022)	Percent Difference
FIRE/RESCUE	175	103	758	609	24.47%
EMERGENCY MEDICAL	110	101	851	882	(3.51%)
PUBLIC SERVICE	26	24	155	165	(6.06%)
TOTAL INCIDENTS	311	228	1,764	1,656	6.52%

Mutual/Auto Aid Incidents

Types of Aid	August 2023	August 2022	Year to Date (2023)	Year to Date (2022)
AID GIVEN	72	63	423	355
AID RECEIVED	28	18	169	134
TOTAL INCIDENTS	100	81	592	489

Average Response Times

	August 2023	August 2022	Year to Date (2023)	Year to Date (2022)
	3:50	3:55	3:57	4:02

<i>Overlapping Calls</i>	August 2023	August 2022	Year to Date (2023)	Year to Date (2022)
	122	67	459	384

Property Valued Saved/Loss for August 2023

TOTAL POTENTIAL PROPERTY LOSS	\$245,000.00
TOTAL PROPERTY LOSS (FIRE)	\$66,000.00
TOTAL PROPERTY SAVED (FIRE)	\$179,000.00

<i>Monthly Training Hours</i>	August 2023	Year to Date (2023)
	884 hours	6,702 hours



FIRE PREVENTION BUREAU COMMUNITY & RISK REDUCTION



Community Engagement

BLOCK PARTY	4
CAR SEAT INSTALLATION	1
COMMUNITY EDUCATION & OUTREACH	2
STATION TOURS	2
HOME FIRE SAFETY INSPECTION	3
OTHER	3



FPB Inspections

ANNUAL INSPECTIONS	11
REFERRAL/CONSULTATIONS	5
FIRE ALARM TEST	3
REINSPECTIONS	16
THIRD INSPECTION	1
SITE INSPECTION	1
SPRINKLER SYSTEM ACCEPTANCE TEST	1
ACCEPTANCE TEST	3
PLAN REVIEW	5
PAPERWORK/MISC.	8



Excellence through TRAINING



Fire & Rescue Training

- Forcible Entry
- Vertical Vent
- Horizontal Vent
- 1 3/4 Hose Line Deployment & Advancement
- 2 1/2 Hose Line Deployment & Advancement
- Company Ops - Water supply
- Driver Training

East Tech Training

UHFD technical rescue team members participated in slope evacuation and high lines.



EMS Training

Monthly EMS Topic

Mass Casualty Incidents
EMS Protocol Treatment and Transport Review
Provided by our Medical Control Provider, University Hospitals

Wellness Training

Monthly Wellness Topic - Meal Preparation

Training provided by Dr. Jackie Zera with Wellness Works of Cleveland, LLC



KIDS in the KITCHEN

DO YOU LIKE HELPING OUT IN THE KITCHEN and cooking up tasty snacks for your friends and family? Preparing yummy treats can be lots of fun, but it's important that kids who like to cook know how to be safe in the kitchen. These tips can help you figure out what you're old enough to do on your own—and when it's time to **ask an adult for help**.

Getting Started: Before you get cooking, you need to get a grown-up's permission. If you plan to use a recipe, look it over with a grown-up first to decide what you can do on your own and what you need help with. And once you get started, never be afraid to ask for help. Even the best chefs rely on their assistants to help them out in the kitchen.

Helping out is Fun: From mixing up cake batter to cutting shapes out of cookie dough, helping out a grownup in the kitchen can be lots of fun. So if you're not old enough yet to cook on your own, not to worry; being the chef's helper is the most important job in the kitchen.

Cooking for All Ages: All kids are different—and a grown-up should always decide what is safe for you to do in the kitchen—but here are some guidelines that you can use.



Kids aged 3–5 can:

- Get ingredients out of the refrigerator
- Measure and mix ingredients together in a bowl
- Pour liquids into a bowl
- Wash fruits and vegetables off under cold water
- Use a cookie cutter to cut shapes out of cookie dough or sandwiches
- Lick the cake batter off of a spoon (yum!)



Kids aged 6–8 can:

- Open packages
- Use a butter knife to spread frosting, cream cheese, peanut butter or soft cheese
- Peel vegetables
- Measure ingredients
- Stir ingredients in a bowl
- Set the table



Kids aged 9–12 can:

- Begin to follow a recipe
- Open cans
- Use electrical kitchen appliances, such as a microwave oven, when a grown-up is present
- Use a grater to shred cheese and vegetables
- Turn stove burners on and off and select oven temperature when a grown-up is present
- Help plan the meal
- Make a salad



Kids aged 14+ can:

- Operate the stove or oven without an adult present
- Heat food up in the microwave without an adult present
- Drain cooked pasta into a colander
- Take a tray of food out of the oven

CHECK OUT **SPARKY.ORG** FOR MORE FUN!

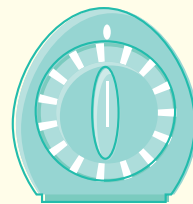
The name and image of Sparky are trademarks of the NFPA.



Sparky's Recipes

COOKING with KIDS

I love cooking. When I am not teaching kids about fire safety, you can usually find me in the kitchen. Letting kids help in the kitchen is a great way to teach them about cooking safety and the importance of eating healthy. Here are some of my favorite recipes. Before you begin, make sure to read my **Kids in the Kitchen** tips. These tips can help you figure out what you're old enough to do on your own — and when it's time to ask a grown-up for help.



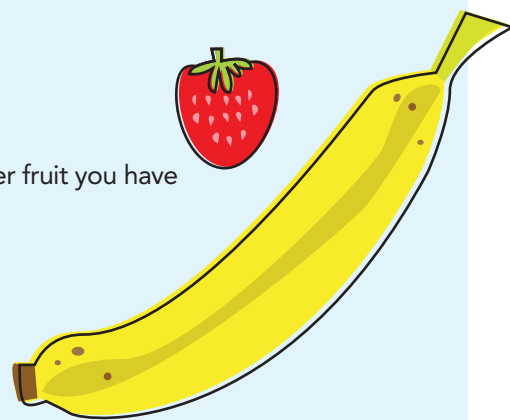
Sparky's "BARK" fait (Parfait) *This makes 4.*

Ingredients:

- 2 cups vanilla yogurt (I used Greek yogurt)
- 2 cups your favorite granola
- 2 cups fresh berries (raspberries, blueberries, strawberries (sliced) or any other fruit you have like: bananas, peaches or mangos, peeled and sliced)
- 4 tablespoons honey (*optional*)

Directions:

1. Line up 4 tall glasses, or whatever you would like to put your parfait in.
2. Spoon 2 tablespoons of yogurt into each glass.
3. Spoon 2 tablespoons of granola over the yogurt.
4. Then, add 2 tablespoons of fruit.
5. Keep repeating these steps until your glass is full. You can add a little bit of honey here and there, to taste.



Cinnamon-sugar chips *This makes 8 dozen.*

Ingredients:

- 6 tablespoons unsalted butter, melted
- 1 tablespoon sugar
- 3/4 teaspoon ground cinnamon
- 12 flour tortillas (10" in diameter)

Directions:

1. Preheat oven to 375°.
2. Stir together butter, sugar, and cinnamon in a small bowl.
3. Brush tortillas with butter mixture
4. Using a butter knife, or a cookie cutter, cut each tortilla into 8 wedges.
5. Put wedges in a single layer on a baking sheet,.
6. Bake until crispy (about 10 to 12 minutes).



Make sure you let the chips cool on a wire rack before you eat them. Yum!

Sparky's Recipes

COOKING with KIDS

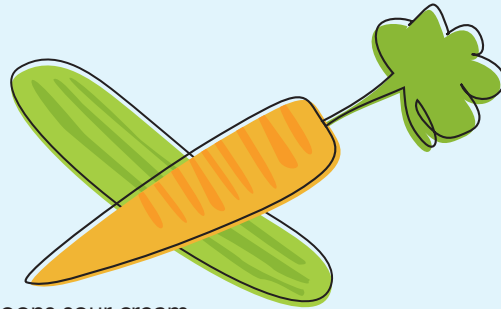
Sparky's Sushi Sandwiches (Say that 3x fast!) This makes 8.

Ingredients:

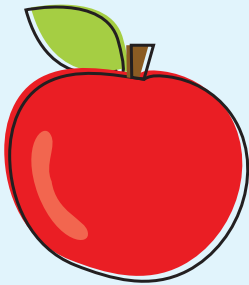
- 2 slices of whole wheat bread
- 3 tablespoons cream cheese
- 1-½ tablespoon of sour cream
- Carrots, sliced thin
- Cucumbers, sliced thin

Directions:

1. Take a rolling pin and flatten 2 slices of bread.
2. Mix together 3 tablespoons cream cheese and 1-½ tablespoons sour cream.
3. Using a butter knife, spread your mixture on your slices of bread.
4. Lay 2 carrot and 2 cucumber sticks (6" long) at the bottom of each slice of bread, let them hang over edges.
5. Roll up the bread, pressing gently to seal.
6. Cut each roll in four equal pieces.



Slippery Snail Snack



Ingredients:

- 1 Granny Smith apple
- Approx. 3" length of celery stalk
- 2 raisins
- 2 thin strips of carrot
- Peanut butter

Equipment:

- 1 sealable plastic storage bag
- Kitchen knife

Directions:

1. Cut a thin vertical slice from the side of your apple (this will be the snail's body).
2. Cut a celery stalk that is about 1" longer than the width of the apple slice.
3. Fill the inside of the celery stick with peanut butter, and put aside..
4. Now put some peanut butter in the plastic bag and snip just the corner off.
5. Lay your apple slice down on a flat surface. Gently squeezing your plastic bag of peanut butter, add a swirl on one side.
6. Add the "raisin" eyes to one end of the celery (on the peanut butter). Add the thin strips of carrots for antennae.
7. Now carefully attach the apple slice onto the celery stalk.



Cooking Safety

Cooking brings family and friends together, provides an outlet for creativity and can be relaxing. But did you know that cooking fires are the number one cause of home fires and home injuries? By following a few safety tips you can prevent these fires.

“COOK WITH CAUTION”

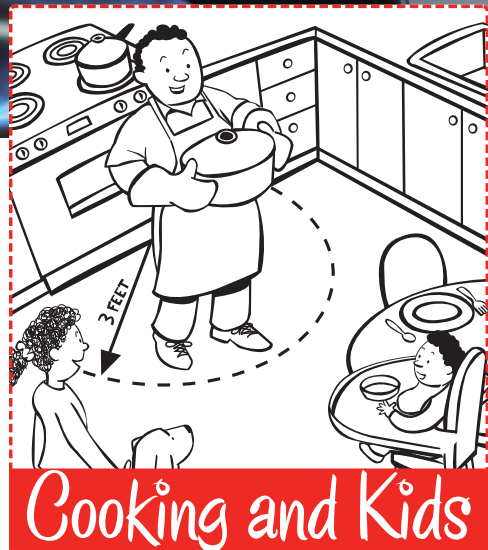
- Be on alert! If you are sleepy or have consumed alcohol don't use the stove or stovetop.
- Stay in the kitchen while you are frying, boiling, grilling, or broiling food. If you leave the kitchen for even a short period of time, turn off the stove.
- If you are simmering, baking, or roasting food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that you are cooking.
- Keep anything that can catch fire — oven mitts, wooden utensils, food packaging, towels or curtains — away from your stovetop.

If you have a small (grease) cooking fire and decide to fight the fire...

- On the stovetop, smother the flames by sliding a lid over the pan and turning off the burner. Leave the pan covered until it is completely cooled.
- For an oven fire, turn off the heat and keep the door closed.

If you have any doubt about fighting a small fire...

- Just get out! When you leave, close the door behind you to help contain the fire.
- Call 9-1-1 or the local emergency number from outside the home.



Cooking and Kids

Have a “kid-free zone” of at least 3 feet (1 metre) around the stove and areas where hot food or drink is prepared or carried.

FACTS

- ! The leading cause of fires in the kitchen is unattended cooking.
- ! Most cooking fires in the home involve the kitchen stove.

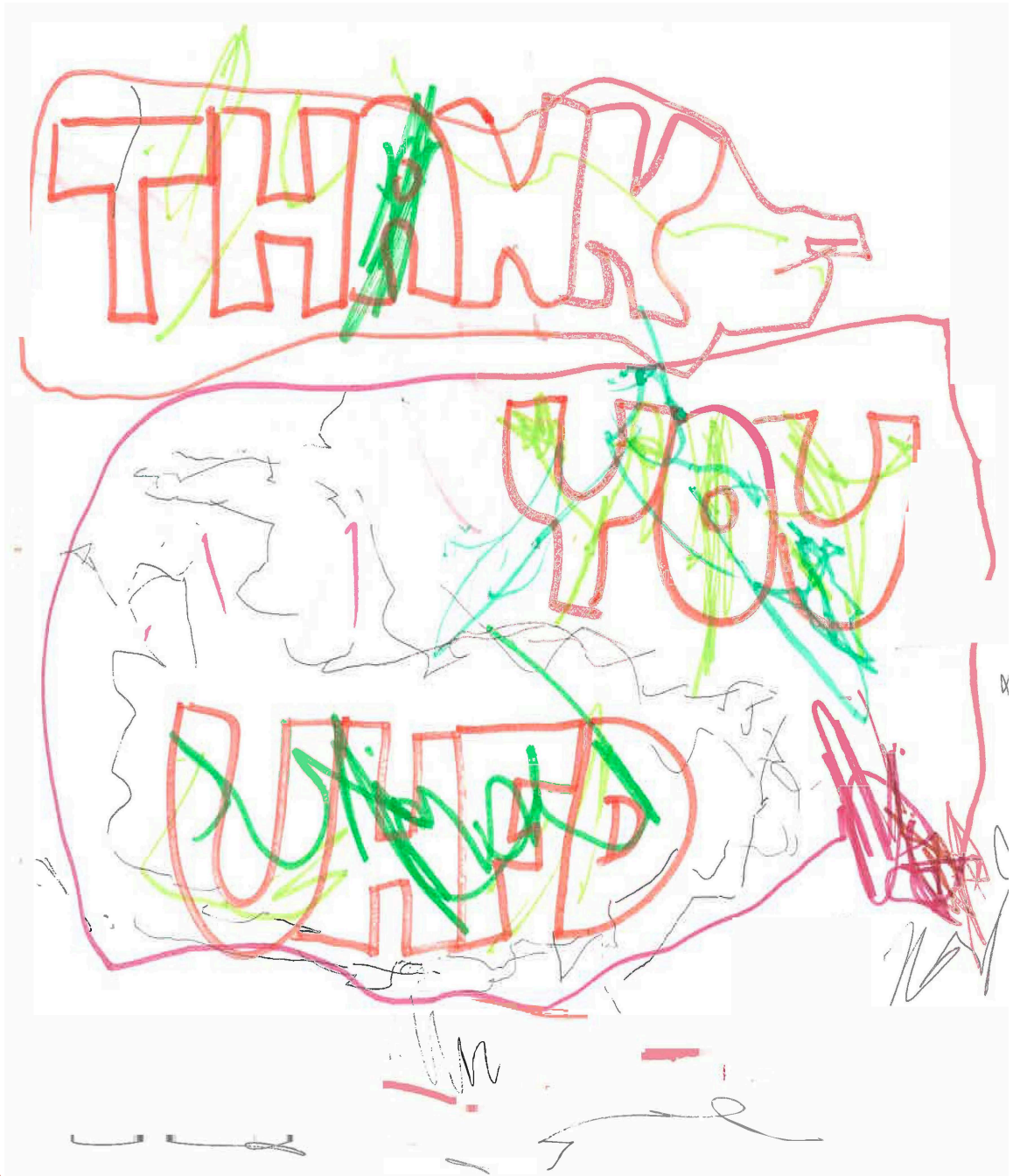


**NATIONAL FIRE
PROTECTION ASSOCIATION**

The leading information and knowledge resource
on fire, electrical and related hazards

In their own words:

The members of the University Heights Fire Department are dedicated to serving the members of the community. We often receive notes or pictures of gratitude from members of the community. This picture was recently received by members of our community:



Fire Prevention Week Open House: 12-3
Reading & Signing: 12:30 and 2:30 • Rain or Shine

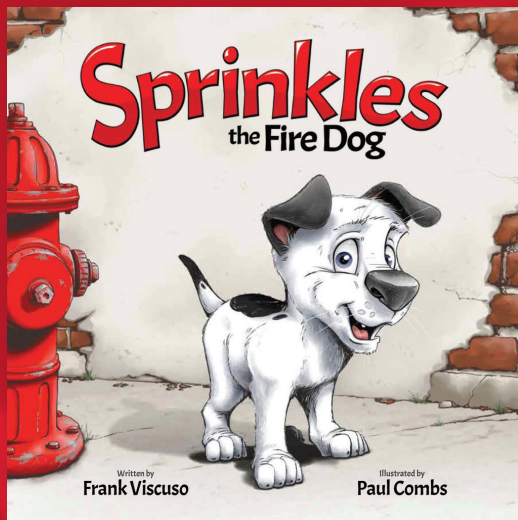
SPRINKLES 1 AND 2 READING & SIGNING BY PAUL COMBS



Sunday, October 8, 2023



University Heights (OH) Fire Department Open House,
3980 Silsby Road, University Heights, OH



Fire Engineering
BOOKS & VIDEOS

BUY IN ADVANCE AND SKIP THE LINE;
PAUL COMBS WILL SIGN YOUR BOOK IN PERSON.





GET TO KNOW US!

Community Risk Reduction is a crucial function of the University Heights Fire Department. Our Fire Prevention Bureau manages the following programs:

- *CPR Training*
- *Home Safety Inspection*
- *Smoke Detector Installation*
- *Car Seat Installation*
- *Lock Box Installation*
- *Fire House Open House*
- *Extinguisher Training*
- *Blood Pressure & Health Screenings*
- *Block Parties*
- *Station Tours*
- *Safety Talks*



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