

#COOKINGWITH Gas

Safety Is Our Top Priority

- Indoor air quality studies have consistently found that emissions from the cooking process—not from the burner or heat source operation—represent the chief source of concern with respect to indoor air quality.¹
- Neither the U.S. Environmental Protection Agency (EPA) nor the U.S. Consumer Product Safety Commission (CPSC) identifies any significant health issues associated with the operation of natural gas-fired cooking appliances for air quality concerns, and other public information from national health authorities on asthma development does not identify gas cooking appliances as a source.²
- According to the study “Cooking Fuels and Prevalence of Asthma: A Global Analysis of Phase Three of the International Study of Asthma and Allergies in Childhood (ISAAC),” which analyzed 512,707 primary and secondary school children from 108 centers in 47 countries, there is “no evidence of an association between the use of gas as a cooking fuel and either asthma symptoms or asthma diagnosis.”³
- The CPSC continues to be the lead federal authority reviewing consumer health and safety associated with unvented natural gas combustion appliances and has expressed no concerns over these appliances as a risk to consumers.
- The natural gas utility industry is developing information and providing education for consumers, employees, and regulators about the safety of gas cooking appliances and ways to reduce cooking process emissions.
- AGA supports and is engaged in testing emissions of combustion products, analyzing data, and assessing emissions contributions to indoor air quality in homes.
- AGA continually reviews indoor air quality exposure and health effects literature from peer-reviewed sources, federal agency policies, and health organization consensus documents, including the National Institute of Medicine study of asthma, “Clearing the Air.”

The safety of customers and communities is the top priority for America’s natural gas utilities

¹ Abdullahi, L., Delgado S., Juana M., Harrison, R., “Emissions and Indoor Concentrations of Particulate Matter and Its Specific Chemical Components from Cooking: A Review,” *Atmospheric Environment*, vol. 41, pp. 260-294, June 2013.

² American Lung Association, Environmental Protection Agency, Consumer Products Safety Commission, American Medical Association, “Indoor Air Pollution: An Introduction to Health Professionals,” (undated).

³ Wong, G. W. K., et. al, “Cooking Fuels and Prevalence of Asthma: A Global Analysis of Phase Three of the International Study of Asthma and Allergies in Childhood (ISAAC),” *The Lancet Respiratory Medicine*, vol. 1, July 2013, pp. 386-394.

Recommendations for the Continued Safe Use of Your Natural Gas Ranges

- Make sure your gas range, oven, or cooktop has been design certified to the ANS Z21.1 standard which includes requirements for proper operation and limits on emissions.
- Make sure your natural gas kitchen appliances are installed in accordance with local installation codes defined by the International Fuel Gas Code or the National Fuel Gas Code.
- Keep your gas range maintained in good working order and periodically inspected by a qualified technician.
- Although exhaust systems are often not an installation code requirement, it is a good idea to install an exhaust for all electric and natural gas ranges, cooktops, and ovens, to eliminate the normal byproducts of cooking such as steam, smoke, grease and heat.
- Indoor gas grills should have an exhaust system.
- For any cooking equipment, a traditional overhead exhaust fan that runs through a wall or ceiling can be used. Other types feature “downdraft” exhausting, which uses a fan to draw cooking byproducts down from the cooking surface to the outdoors.
- Range hoods that exhaust to the outdoors or ones that recirculate air through a filter are recommended.
- Never use your gas cooking appliance for domestic space heating.
- Always try to use the appropriate pot or pan size when cooking.
- Never cover your oven bottom cavity with aluminum foil.

Cooking With Gas

- Restaurants and home chefs prefer cooking with natural gas.⁴
- Natural gas stoves give you immediate heat and the ability to control the temperature as you cook.
- Nearly 200 million Americans use natural gas in their homes and businesses.⁵
- More than 2.3 million commercial buildings—schools, hospitals, police and fire stations, offices, restaurants, grocery stores, retail outlets and public halls—use natural gas.⁶
- Households that use natural gas for heating, cooking and clothes drying see an average savings of about \$900 per year compared to homes using electricity for those appliances.⁷
- Commercial customers’ utility bills have reached a decade’s low nationwide average of \$405.⁸

⁴ Fryett Consulting Group. (2011). Utility Use Research Findings. (pp. 4–6).

⁵ U.S. Census Bureau (March 2002). Average Number of People per Household, by Race. Retrieved from:

<https://www.census.gov/population/socdemo/hh-fam/cps2002/tabAVG1.pdf>

⁶ Commercial Building Energy Consumption Survey 2012. U.S. Energy Information Administration.

⁷ American Gas Association Calculations

⁸ *Uncovering the U.S. Natural Gas Commercial Sector* American Gas Association. (2017)