

#COOKINGWITH Gas

Cooking with Natural Gas is Safe.

- 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-fueled 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.¹
- 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.”²
- 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.³
- AGA supports and is engaged in testing emissions of combustion products, analyzing data, and assessing emissions contributions to indoor air quality in homes.

What You Can do to Promote Cooking Safety in Your Home

- **Equipment.** Keep your gas range maintained in good working order and periodically inspected by a qualified technician.
 - Make sure your gas range, oven, or cooktop has been design certified to the ANSI 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.
- **Ventilation.** Although exhaust systems are often not an installation code requirement, it is a good idea to install an exhaust system, ideally one that exhausts to the outdoors or recirculates air through a filter for all electric and natural gas ranges, cooktops, and ovens, to eliminate the normal byproducts of cooking such as steam, smoke, grease and heat.

¹ American Lung Association, Environmental Protection Agency, Consumer Products Safety Commission, American Medical Association, "Indoor Air Pollution: An Introduction to Health Professionals," (undated).

² 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.

³ 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.