



Humboldt Bay Fire News Release

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FOR IMMEDIATE RELEASE

Subject : Thanksgiving Safety Tips

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Thanksgiving is right around the corner, and it is the **#1 peak day for home cooking fires**, followed by Christmas Day and the day before Thanksgiving.

For the last three years, an average of 2,300 home fires occurred on Thanksgiving Day causing an average of 5 deaths, 25 injuries, and \$26 million in property loss.

No one thinks they are the ones that will have a fire, but it can happen to anyone. Follow these safety tips to keep yourself and your loved ones safe this holiday season.

Cooking:

Typically, Thanksgiving calls for even more cooking than a typical day. Keep these cooking safety tips in mind while preparing your feast this year:

- Stay in the kitchen while you are cooking on the stove top.
- Don't leave your home while turkey or other food is cooking in the oven.
- Keep children three feet away from the stove as it will be hot.
- Make sure children stay away from hot food and liquids. The steam or splash from vegetables, gravy or coffee could cause serious burns.
- Keep knives out of the reach of children.
- Be sure electric cords from an electric knife, coffee maker, plate warmer or mixer are not dangling off the counter within easy reach of a child.
- Keep matches and utility lighters out of the reach of children and up high in a locked cabinet.
- Test your smoke alarms before you start cooking to ensure they will alert you if something goes wrong.

Turkey Fryers:

Humboldt Bay Fire and the National Fire Protection Association **strongly discourage** the use of turkey fryers due to the extreme fire risk. However, if you are going to deep fry your turkey, follow the manufacturer instructions exactly and abide by these safety considerations:

- Never leave fryers unattended.
- Frying a bird that's 8 to 10 pounds is best; pass on turkeys over 12 pounds.
- Never operate a fryer outdoors in the rain or snow.
- Keep outdoor fryers off wooden decks or on combustible material and out of garages and away from trees and other structures.
- Place the fryer on a level surface, and avoid moving it while in use.
- Completely thaw the turkey and dry before cooking. Mixing ice or water into hot oil can cause flare-ups.
- Leave two feet between the tank and the burner when using a propane-powered fryer.
- Do not overfill the fryer. Oil can ignite when it contacts the burner.
- Use a fryer with temperature controls and watch the oil temperature carefully. Cooking oil that is heated beyond its smoke point can catch fire. Turn the fryer off if the oil is smoking.
- Turn off the burner before lowering the turkey into the oil. Once the turkey is submerged, turn the burner on.
- Wear goggles, use oven mitts and keep a grease-rated fire extinguisher nearby.
- Skip the stuffing and avoid water-based marinades when frying turkey.
- Keep children and pets away from the fryer at all times.
- Once finished, carefully remove the pot from the burner, place it on a level surface and cover to let the oil cool overnight before disposing.
- Opt for an oil-less fryer and use infrared heat to fry the turkey.

Check out this video from the National Fire Protection Association (NFPA) showing the dangers of turkey fryers: <https://www.youtube.com/watch?v=kjUynq0HXdQ>

Head to hbfire.org/thanksgiving for more resources and information.

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