

PRESS RELEASE



For Immediate Release

Tuesday, November 13, 2018

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Headline: *Thanksgiving Cooking Safety*

Example Subhead: *Turkey fryers present numerous safety hazards to consumers*

Thanksgiving safety-

The kitchen is the heart of the home, especially at Thanksgiving. Kids love to be involved in holiday preparations. Safety in the kitchen is important, especially on Thanksgiving Day when there is a lot of activity and people at home.

Safety tips

- Stay in the kitchen when you are cooking on the stovetop so you can keep an eye on the food.
- Stay in the home when cooking your turkey and check on it frequently.
- Keep children away from the stove. The stove will be hot and kids should stay at least 3 feet away.
- Make sure kids stay away from hot food and liquids. The steam or splash from vegetables, gravy or coffee could cause serious burns.
- Keep the floor clear so you don't trip over kids, toys, pocketbooks or bags.
- 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 — up high in a locked cabinet.
- Never leave children alone in room with a lit a candle.
- Make sure your smoke alarms are working. Test them by pushing the test button.

Turkey Fryer Safety Tips –

Turkey fryers can be dangerous and present numerous safety hazards to consumers. If a turkey fryer absolutely must be used, Red Oak Fire Rescue urges people to be careful and to follow these basic safety tips:

- Turkey fryers should always be used outdoors at a safe distance from buildings and any other combustible materials.
- Never use turkey fryers in a garage or on a wooden deck.

- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you do not watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer even if it is not in use. The oil inside the cooking pot can remain dangerously hot hours after use.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles, long sleeve shirt, long pants and closed shoes to protect you from oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water do not mix, and water causes oil to spill over causing a fire or even an explosion hazard.
- Thaw the turkey in the refrigerator approximately 24 hours for every five pounds in weight.
- Keep a Class K fire extinguisher nearby. Never use water to extinguish a grease fire. Call the fire department immediately if you have a fire.

The use of turkey fryers by consumers can lead to devastating burns, injuries, and the destruction of property if not used correctly. Red Oak Fire Rescue reminds people to use extreme caution when using a turkey fryer this Thanksgiving.

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