

THANKSGIVING

Fire Safety



While a holiday tradition for many, deep frying turkeys can be potentially dangerous. In fact, cooking is the leading cause of fires in South Carolina. According to the National Fire Protection Association, Thanksgiving is the busiest day for home cooking fires.



Stay

Stay in the kitchen when you are cooking.

Stay in the home when cooking your turkey, and check on it frequently.

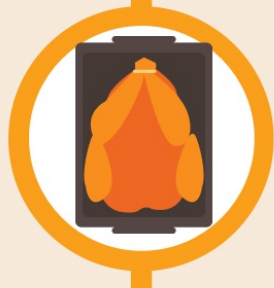


Keep

Keep the floor clear so you don't trip over kids, pets, toys, pocketbooks, or bags.

Young children are at high risk of being burned by hot food and liquids. Keep children away from cooking areas by enforcing a "kid-free zone" of 3 feet around the stove. When young children are present, use the stove's back burners whenever possible.

Keep matches, lighters, and knives out of reach from children.



Remember

Make sure your smoke alarms are working. Test each one by pushing the test button.

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.

Never leave children alone in a room with a lit candle.

TURKEY FRYERS

House fires associated with turkey fryers lead to injuries and property damage. Experts recommend consumers choosing to fry a turkey follow the following safety guidelines:

Completely thaw (USDA recommends 24 hours for every four to five pounds) and dry turkey before cooking. Partially frozen and/or wet turkeys can produce excessive hot oil splatter when added to the oil.

Reduce accidental tipping by ensuring fryers are used on a flat surface.

Place fryer in an open area away from all walls, fences, or other structures. Never use in, on, or under a garage, breezeway, carport, porch, or any structure that can catch fire.

Make sure there is, at least, two feet between the liquid propane tank and fryer burner.

Place the liquid propane gas tank and fryer so that any wind blows the heat of the fryer away from the gas tank.

Cover bare skin when adding or removing food.

Center the pot over the burner on the cooker and keep fryer in full view.

Raise and lower food slowly to reduce splatter and avoid burns.

Frequently check the oil temperature.

If oil begins to smoke turn gas supply off.

Do not attempt to extinguish fire with water.

Never leave fryer unattended. Most units do not have thermostat controls. If you do not carefully watch the fryer, the oil will continue to heat until it catches fire.

Never let children or pets near the fryer. Afterwards, never allow children or pets near the turkey fryer. The oil in the cooking pot can remain dangerously hot for hours.

Keep an all-purpose fire extinguisher and a cell phone nearby.

