

Safe Tip of the Week

Thanksgiving Day Tips from U.S. Fire Administration



AFRH

Safety Office wants to remind you to help keep your community & organization safety by following these safety tips. This way everyone can have a happy and safe Thanksgiving.

- ✓ **Stay in the kitchen** when cooking - frying, broiling or boiling.
- ✓ Make your cooking area safe. **Move things that can burn** away from the stove. Turn pot handles toward the back so they can't be bumped.
- ✓ Watch what you're cooking--**Use a timer** when roasting or baking.
- ✓ **Be prepared**. Keep a large pan lid or baking sheet handy in case you need to smother a pan fire.
- ✓ If you see smoke or grease starts to boil in pan, **turn the burner off**.
- ✓ **Prevent burns**. Wear short sleeves when you cook, or roll them up. Don't lean over the burner. **Use potholders** and oven mitts to handle hot cookware.

If frying a turkey this Thanksgiving see these tips:

- Turkey **fryers can easily tip over**, spilling hot oil over a large area.
- **Overfilling pot will cause oil to overspill** when the turkey is put in.
- A **wet turkey** will cause cooking **oil to splatter** when put in the pot.
- Cooking **oil spilling on a burner** can cause a fire.
- **Use thermostat** to control oil temperature, overheat oil leads to fire.
- **Remember**, pot sides, lid and handles can get dangerously hot.

Visit the [USFA website](https://www.usfa.fema.gov/) for more information on cooking and [turkey fryer safety](#). Also, view the latest [Thanksgiving snapshot](#).

You can also share our social media cards to remind everyone to [be a safe cook](#) and a [careful fryer](#).