Thanksgiving Fire Facts:

* Thanksgiving is the peak day for home cooking fires with more than three times the daily average for such incidents. Christmas Day and Christmas Eve ranked second and third, with both having nearly twice the daily average.

* Unattended cooking was by far the leading contributing factor in cooking fires and fire deaths.

* Cooking causes half (49 percent) of all reported home fires and more than two of every five (42 percent) home fire injuries, and it is the second leading cause of home fire deaths (20 percent).

Source: NFPA Applied Research

Have activities that keep kids out of the kitchen during this busy time. Games, puzzles or books can keep them busy. Kids can get involved in Thanksgiving preparations with recipes that can be done outside the kitchen.

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.
1. Preparation is Key
Make sure your bird is completely thawed and dry. Extra water will cause the oil to bubble furiously and spill over. If oil spills from the fryer onto the burner, it can cause a fire. Make sure to slowly lower the turkey into the pot to prevent oil from splashing.

2. Stay Away from the House
Make sure to use the fryer outdoors. Set up the turkey fryer more than 10 feet away from your home and keep children and pets away. Never walk away while cooking your bird. Unattended cooking is the leading contributing factor in cooking-related fires and death.

3. Handle with Care
Use caution when touching the turkey fryer as the lid and handle can become very hot and could cause burns. Also, be sure to keep track of the oil’s temperature, as many fryers do not have their own thermostats.

4. Be Prepared
Have a multipurpose, dry-powdered fire extinguisher ready always, in case the oil ignites. Oil and water don’t mix. NEVER use water to cool down oil or extinguish a grease fire.

IN CASE OF FIRE, IMMEDIATELY CALL 911 FOR HELP.

DEEP FRYING TURKEY SAFETY TIPS

HOLIDAY COOKING 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 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 candle.
- Make sure your smoke alarms are working. Test them by pushing the test button.