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Toms River Fire Bureau Offer Cooking Safety Tips for Thanksgiving

Did you know? The greatest number of home cooking fires occur on Thanksgiving Day. According to data from the U.S. Fire Administration, an estimated 2,000 Thanksgiving Day fires in residential buildings occur annually in the United States, resulting in an estimated average of five deaths, 25 injuries, and \$15 million in property loss each year.



The Toms River Bureau of Fire Prevention has offered a list of tips for safe Thanksgiving cooking.

- Do not leave stoves, ovens, and ranges unattended—stay in the kitchen so you can keep your eyes on the food.
- Make sure to keep children away from the stove as the steam or splash from the food on the stove can cause serious burns.
- Roll up your sleeves or wear short sleeves while cooking
- Set timers to keep track of cook times.
- Keep pot holders and food wrappers away from heat sources while cooking.
- After your guests leave, be sure all cooking appliances are off and all candles are blown out.
- Call 9-1-1 immediately if an oven fire occurs!

Bob Yaiser, Public Education Officer for the Bureau of Fire Prevention, also urges residents who will be using turkey fryers to know the dangers and consider using the safer, oil-less fryers.

“Deep frying a turkey in hot oil over 350 degrees is as flammable as gasoline; accounting for a high number of house and garage fires reported each year. The units can also easily tip over, spilling scalding oil and leading to fires, burns and other injuries,” said Yaiser. “If you prefer to use a turkey fryer, consider switching to the newer units available, electric or infrared models that are much safer than the turkey fryers that use oil,” he added.

The Bureau of Fire Prevention recommends keeping the following in mind:

- Turkey fryers should always be used outdoors a safe distance from buildings and any other flammable 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.
- 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 to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed

Finally, holiday preparations should always include a check on all household smoke and CO alarms to make sure that they are working properly. Families are also encouraged to review the family escape plan.

The Toms River Bureau of Fire Prevention wishes everyone a safe and happy Thanksgiving. Visit the Bureau of Fire Prevention website trfireprevention.com for more safety information.

Don't let this happen to your house on Thanksgiving!

