

TIPS FOR DEEP FRYING A TURKEY

Stay Away from The House – Set up the turkey fryer more than 10 feet away from your home and keep children and pets away. Never leave it unattended.

Find Flat Ground – The oil must be even and steady at all times to ensure safety. Place the fryer on a flat, level surface and carefully gauge the amount of oil needed.

Use a Thawed and Dry Turkey – Make sure your Thanksgiving turkey 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.

Monitor the Temp – Use caution when touching the turkey fryer. 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.

Be Prepared – Have a fire extinguisher (multipurpose, dry-powder) ready at all times in the event that the oil ignites.



It's Turkey Day!

Thanksgiving is a wonderful time to gather with friends and family, eat delicious food, watch football (or the parade!), and travel to visit loved ones. While enjoying the holiday, and as things might get hectic, it is important to always keep safety in mind.

KITCHEN SAFETY

- Keep children away from the stove.
- Do not leave the house while cooking.
- Ensure the kitchen floor is kept clear and doesn't have any trip hazards.
- Keep matches, lighters, candles and knives out of the reach of children.

Thanksgiving is the #1 day of the year for cooking fires, reports State Farm insurance. The U.S. Fire Department confirms that more than 4,000 fires occur on Thanksgiving Day and preparing deep fried turkeys, using a turkey fryer, is the cause of approximately 5 deaths, 50 injuries, and the destruction of 900 homes and more than \$15 million in property damage every year.

Kitchen safety is even more important than usual during busy holiday times, like Thanksgiving, when more people might be working in the kitchen to prepare a large meal. But for casual cooks and experienced chefs alike, the kitchen presents more hazards than imagined.

HOLIDAY FIRE PREVENTION TIPS

- Keep baking soda on hand to put out kitchen fires.
- Do not leave food cooking or the stove unattended.
- Make sure smoke alarms are working.
- A household fire extinguisher should always be nearby.
- Do not leave candles burning unattended and do not burn candles near flammable items like curtains or potpourri.
- Follow all instructions carefully when using a deep fryer and monitor closely!



FOOD SAFETY

Always wash your hands after handling raw or under-cooked poultry.

Use separate cutting boards for raw meat and produce to prevent cross-contamination.

The USDA recommends cooking the turkey at a minimum of 325 degrees. Use a food thermometer and cook the turkey to an internal temperature of 165 to 180 degrees to ensure the turkey is cooked thoroughly and to avoid illness caused by consuming under-cooked poultry.

Store leftovers within 2 hours or toss them.

PET SAFETY

The Veterinary Medical Association warns that turkey and chicken bones should never be given to pets because they can splinter and pets may choke.

Dogs should be kept away from any dish that has onions, leeks, garlic, raisins, grapes or chocolate, as those foods can be hazardous to your dog's health.

HOLIDAY TRAVEL SAFETY

Drivers who are texting take their eyes off the road for an average of 5 seconds. Driving at 55 mph, that is about the length of a football field.

Buckle up, every trip.

- Make sure your vehicle is well maintained.
- Plan your route ahead of time.
- Carry an emergency kit in the car.
- Be aware of weather conditions.
- Take caution in parking lots while out shopping.
- No texting while driving.

According to the National Highway Safety Association, more than 40% of holiday car accidents involve alcohol. **DO NOT DRINK AND DRIVE.**