



Thanksgiving Safety:

Whether you are staying home or visiting, in the midst of all the hustle preparing your holiday meal, take some precautionary measures to prevent burns or a kitchen fire.

Keep the stovetop and oven clean. Built-up grease can ignite when turkey drippings spill over.

Have a fire extinguisher handy in case of a grease fire.

Don't leave food cooking overnight or while you are away in another room. Keep an eye on the stovetop.

If a fire occurs in your oven, keep the door closed and turn off the oven. By keeping the door closed, you will keep oxygen from fueling the fire and keep you and your guests from any danger of being burned.

Keep the number of people in your kitchen to a minimum, especially children. Crowded kitchens can cause confusion and result in burns.

Turn pot handles on the stovetop toward the center of the stove so they are not easily bumped.

Always use cooking equipment that has been tested and approved by a nationally recognized testing laboratory (NRTL).

Turkey Fryers can pose real fire dangers. Read all the manufacturer's directions carefully and never use them on or near a combustible surface.

When in doubt, get out. Close any doors behind you and call 9-1-1.

Over half of home-cooking injuries occur when victims try to fight the fire themselves.