

Silver Creek Fire Department

Thanksgiving Safety



With Thanksgiving just around the corner, the Silver Creek Fire Department wants to remind residents to keep safety on the menu.

According to NFPA, nearly 1,300 Thanksgiving Day residential structure fires occurred in 2005. Home turkey fryers have also increased the number of home cooking fires on Thanksgiving in recent years. Turkey fryers use a large amount of cooking oil, heated at high temperatures, and many of the devices can pose a significant tipping danger. The use of turkey fryers by consumers can lead to burns, injuries and fires.



The following cooking tips can help to make your Thanksgiving dinner enjoyable and safe:

- Stay in the kitchen when you are cooking & turn off the stove when leaving, even for a short time.
- Keep anything that can catch fire – towels, potholders, or curtains – away from your stove.
- Wear short, close fitting or tightly rolled sleeves when cooking. Loose clothing can catch fire.
- Keep small children away from the stove where hot food is being prepared.
- If a small grease fire starts in a pan, put on a dry oven mitt and smother the flames by carefully sliding a lid over the pan. Turn off the burner. Do not remove the lid until it is completely cool.
- If you have an oven fire, turn off the heat and keep the door closed to prevent flames from burning you and your clothing. Call 911.
- If using a turkey fryer, use it outside, away from all structures including decks, patios, garages, etc. Do not leave it unattended for one minute.
- If your turkey fryer should over boil or start to tip- stand back- you could be seriously burned or injured by the hot oil. Consider having a water/garden hose ready and available if something should go wrong.
- If at anytime you have a fire or some gets injured, do not hesitate to call 911 to have the fire department come to your home to help you. Do not let a fire get out of control before you call.