



SAFETY GRAM

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Happy Thanksgiving

Top Safety Tips:

1. Stay in the kitchen when you are cooking and keep an eye on the food.
2. Stay home when cooking your turkey, and check on it frequently.
3. Keep children away from the stoves and hot cooking surfaces.
4. Do not overfill your turkey fryer.
5. Turkey fryers should always be used outdoors, on a solid level surface a safe distance from buildings and flammable materials.
6. Never use a fryer on a wooden deck, under a patio cover, or enclosed space.
7. Make sure the turkey is completely thawed before it is placed in a fryer.
8. Keep an all-purpose or class K fire extinguisher nearby and never use water on a grease fire.



Thanksgiving facts

1. Thanksgiving is the peak day for home cooking fires with more than three times the daily average for such incidents.
2. Christmas Day and Christmas Eve ranked second and third, with both having nearly twice the daily average.
3. Unattended cooking was by far the leading contributing factor in cooking fires and fire deaths.
4. 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).



Helpful Links

Thanksgiving safety tips | NFPA <https://www.nfpa.org/Public-Education/Fire-causes-and-risks/Seasonal-fire-causes/Thanksgiving>

Preparing Your Holiday Turkey Safely | CDC <https://www.cdc.gov/foodsafety/communication/holiday-turkey.html>

