

# 2020 WINTER SAFETY



## HOLIDAY FIRE SAFETY



## HOLIDAY DECORATION SAFETY

Keep potentially poisonous plants – mistletoe, holly berries, Jerusalem cherry (also known as Christmas or winter cherry) and amaryllis – away from children.

If using an artificial tree, check that it is labeled “fire resistant.”

If using a live tree, cut off about 2 inches of the trunk to expose fresh wood for better water absorption, remember to water it and remove it from your home when it is dry.

Place your tree at least 3 feet away from fireplaces, radiators and other heat sources, making sure not to block doorways.

Only use indoor lights indoors and outdoor lights outdoors and choose the right ladder for the task when hanging lights.

Replace light sets that have broken or cracked sockets, frayed or bare wires or loose connections.

Follow the package directions on the number of light sets that can be plugged in to one socket.

Turn off all lights and decorations when you go to bed or leave the house.

Never nail, tack or stress wiring when hanging lights and keep plugs off the ground away from puddles and snow.

Avoid placing breakable ornaments or ones with small, detachable parts on lower tree branches where small children can reach them.



## FOOD SAFETY FOR HOLIDAYS

- ✓ Wash your hands frequently when handling food.
- ✓ Keep raw meat away from fresh produce.
- ✓ Use separate cutting boards, plates and utensils for uncooked and cooked meats to avoid cross-contamination.
- ✓ Use a food thermometer to ensure meat is cooked to a safe temperature.
- ✓ Refrigerate hot or cold leftover food to ensure meat is cooked to a safe temperature.
- ✓ When storing leftover turkey, cut the leftovers in small pieces so they chill quickly.
- ✓ Thanksgiving leftovers (or any other meal) are safe for three to four days when properly refrigerated.



## WE CAN'T FORGET TURKEY FRYERS!

Did you know? Thanksgiving is the peak day for home cooking fires. Be alert to the dangers if you're thinking of celebrating the holidays by frying a turkey. Deep fryer fires cause an average of five deaths, 60 injuries and more than \$15 million in property damage each year, according to the National Fire Protection Association.

