



THANKSGIVING SAFETY

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THANKSGIVING DAY IS THE PEAK DAY FOR HOME COOKING FIRES.

FOLLOW THESE TIPS TO AVOID COOKING FIRES AND THESE TYPES OF BURN INJURIES:

- **STAND BY YOUR POT OR PAN. IF YOU LEAVE THE KITCHEN, TURN OFF THE BURNER.**
- **WATCH WHAT YOU ARE COOKING. IF OIL OR GREASE STARTS TO BOIL, TURN OFF THE BURNER IMMEDIATELY. OVERHEATED OIL OR GREASE LEADS TO FIRES.**
- **TURN POT AND PAN HANDLES TOWARD THE BACK OF THE STOVE SO THEY CAN'T BE BUMPED OR PULLED OVER.**
- **KEEP A PAN LID OR BAKING SHEET NEARBY TO COVER THE PAN IF IT CATCHES FIRE.**
- **KEEP DISH TOWELS, RAGS AND OTHER MATERIALS SUCH AS LOOSE SLEEVES AWAY FROM BURNERS.**
- **NEVER PUT OUT A GREASE FIRE WITH WATER. USE BAKING SODA. REMEMBER THAT OIL AND WATER, LIQUID OR FROZEN, DON'T MIX. WATER CAUSES OIL TO BUBBLE AND SPILL OVER, WHICH CAN QUICKLY RESULT IN A FIRE. INSTEAD, STICK WITH TURKEY-APPROVED MARINADES AND RUBS. AND NEVER ATTEMPT TO COOK A FROZEN TURKEY AS THE EXCESS MOISTURE WILL CAUSE THE OIL TO BOIL VIOLENTLY AND POSSIBLY START A FIRE.**

