

THANKSGIVING HOLIDAY KITCHEN FIRE SAFETY



The Thanksgiving holiday is upon us and Berwyn families will be coming together for a time of celebration and thankfulness. The hours spent in the kitchen preparing turkey, mashed potatoes, pies and all the other fixings, however, comes with an increased risk for household fires. The Berwyn Fire Department would like to remind you of the importance of taking safety precautions to ensure a safe and happy Thanksgiving holiday. Cooking is, and has long been, the leading cause of home structure fires and home fire injuries, and according to statistics, home cooking fires increase significantly around the times of major holidays.

Before Thanksgiving Day:

- Clean the stovetop and oven of any built-up grease.
- Know where the closest fire extinguisher is located.

On Thanksgiving Day:

- Keep an eye on what you fry. Always stay in the kitchen while frying, grilling or broiling food. If you have to leave the kitchen for even a short period of time, turn off the stove.
- Keep things that can catch fire such as oven mitts, wooden utensils, food packaging, towels and curtains away from the cooking area.
- Be alert when cooking. If you are sleepy or have consumed alcohol, don't use the stove or stovetop.
- Keep the number of people in your kitchen to a minimum, especially children.
- Crowded kitchens cause confusion and result in burns.
- Turn pot handles on the stovetop toward the center of the stove.

Use Turkey Fryers Outdoors:

- Turkey Fryers can pose real fire dangers. Do not use near combustible surfaces.
- Never use them on a wooden deck or in a garage
- Turkey fryers can easily tip over, spilling hot cooking oil over a large area.
- An overfilled cooking pot will cause cooking oil to spill when the turkey is put in, and a partially frozen turkey will cause cooking oil to splatter when put in the pot.
- Even a small amount of cooking oil spilling on a hot burner can cause a large fire.
- Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.
- The sides of the cooking pot, lid and pot handles can get dangerously hot.

In the event of a FIRE:

- Stovetop Fire – Cautiously slide a cookie sheet or a lid over the pan and turn off the stove. Never attempt to carry a hot pan to the sink. **CALL 9-1-1**
- Oven Fire – Close the oven door and turn off heat. **CALL 9-1-1** Once the oxygen has been depleted the fire will go out. Wait until the oven has cooled before opening the door again. This applies to microwave ovens as well.
- If you are not able to extinguish the fire, evacuate everyone to your Safe Meeting Place and **CALL 9-1-1**

HAPPY THANKSGIVING FROM THE BERWYN FIRE DEPARTMENT