



Heart of America Metro Fire Chiefs Council

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PRESS RELEASE

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Deep Fry Your Turkey Safely

The latest trend in preparing a turkey is deep frying. However, if you don't take precautions, you may end up with an injury or fire. The Heart of America Kansas City Metro Fire Chiefs Council offers the following safety tips for a safe and happy Thanksgiving. Just follow these simple safety rules:

- Turkey fryers should always be used outdoors a safe distance from buildings and any other material that can burn.
- Never use turkey fryers on wooden decks or in garages.
- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you don't watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near it. The oil inside the cooking pot can remain dangerously hot hours after use.
- To avoid oil spillover, do not overfill the fryer.
- If possible, use well-insulated potholders or oven mitts when touching the pot or lid handles. Use safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, posing a fire or explosion hazard.
- The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgment when attempting to fight a fire. If the fire is manageable, use the fire extinguisher. If the fire increases, immediately call 9-1-1 for help.