



PRESS RELEASE

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Beware of the Hazards of Turkey Frying

The Thanksgiving and Christmas Holiday is just around the corner; a time when family and friends come together to celebrate all it has to offer including a home cooked meal. But it's also a time when home fires and home fire injuries occur due to cooking fires. During the winter holiday season, home cooking fires increase, with Thanksgiving as the peak day for these types of fires followed by Christmas and Christmas Eve resulting in injuries, deaths, and millions of dollars in property damage.

One contributor to holiday fires is Turkey frying, and although extremely popular during this time of the year, it's a burn hazard for consumers. Since its inception, the food appliance industry has taken great strides in the improvement of turkey fryers; yet, according to the National Fire Protection Association (NFPA), they're still hazardous to use due to the amount of oil and high temperatures used to cook a turkey. Even well informed and careful consumers are still at risk when using this product. NFPA discourages the use of outdoor gas-fueled turkey fryers unless used by properly trained professionals of grocery stores, specialty food retailers and restaurants who use professional quality equipment.

Hazards and Precautions for Turkey Frying

- Hot oil can spill or splash over onto the flame igniting a fire. This can occur during the cooking process especially when placing the turkey in the fryer or when removing it.
- Fryers designed for outdoor use with or without a stand are prone to collapse causing a major hot oil spill.
- Cooking oil is combustible. If heated beyond its cooking temperature (375°), its vapors can ignite.
- Steam can result from hot cooking oil exposed to snow or rain causing a splattering of the hot oil leading to burns.

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- The use of turkey fryers in close quarters poses a burn hazard/danger to children and others in the home. Oil inside a pot can stay dangerously hot for hours after use.
- **DO NOT** use in, on or under a garage, deck, breezeway, porch, barn, or any structure that can catch fire.
- Frozen or partially frozen turkeys, when cooked, will cause the hot oil to splatter or produce hot steam leading to burns.
- Should a grease fire occur:
 - **NEVER** use water to extinguish it!
 - Get out and stay out! Once you're safely out of the house, call 911.

Please click on the link to view the hazards of turkey frying

<https://www.youtube.com/watch?v=XvQ1HZGZrXI>.

Additional Safety Tips

Prince William County Fire & Rescue System Chief Tim Keen would like to remind residents that the leading cause of kitchen fires is unattended cooking. Chief Keen urges the community to "Look When You Cook"! "These fires are preventable by simply being more attentive when using cooking materials and equipment."

To keep you and your family safe during the holidays and every day, follow these simple safety tips:

"Look When You Cook"

- Stay in the kitchen while you are frying, grilling, or broiling food.
 - Turn off the stove, if you leave the kitchen for even a short period of time.
- If you are simmering, baking, roasting, or boiling food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that you are cooking.
- Keep anything that can catch fire away from your stove, i.e. oven mitts, wooden utensils, food packaging, towels, or curtains.
- Should a grease fire occur:
 - **NEVER** use water to extinguish it!
 - Get out and stay out! Once you're safely out of the house, call 911.

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