



Thanksgiving Safety Tips

Keep your family and overnight guests safe with plenty of working smoke alarms. You should have one on every level in your home, one in every bedroom, and one in the halls outside any bedroom. Test smoke alarms monthly and replace batteries every year. Instruct overnight guests on your family fire escape plan and designated outside meeting place.

Start holiday cooking with a clean stove, removing any buildup of grease that may be on the surface of the appliance. When cooking, use the back burners whenever possible, and keep pot handles turned in so they do not extend over the stove where they can be easily bumped into. Every home should have a minimum of one ABC-rated fire extinguisher. Keep it near the cooking area, on the exit side of the room.

With the increased use of turkey fryers, be sure to use them outdoors and away from combustible material. Place the fryer on a flat, stable surface and do not overfill the unit with cooking oil. Do not move the fryer once it has been started, and only place turkeys that are completely thawed out in them. Keep children away from the cooking unit, and use a thermometer to gauge food temperature. Make sure the oil is completely cool before removing it from the fryer, and never attempt to use water to extinguish or cool hot oil.

Candles are often part of holiday decorations and special care should be taken around them. Candles should never be left burning when you are away from home or after going to bed. Make sure they are located where children will not be tempted to play with them and where guests will not accidentally brush against them. Consider battery operated candles that can give the same ambience as flame candles but 100% less chance of causing a fire.

Have special activities planned for the children to keep them out of harm's way while the adults are busy preparing the Thanksgiving meal.

Have a safe and happy holiday season!