



# NEWS RELEASE

Chico Fire Prevention & Life Safety Bureau



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**RE: Holiday Cooking Safety**

**Chico** – The City of Chico Fire Department will be promoting holiday cooking safety during a fire prevention education event that will be held at 11:00 AM on Tuesday, November 24, 2009. The event will be held in the rear parking lot of Chico Fire Station 1, located at 842 Salem Street. The National Fire Protection Association (N.F.P.A.) states that cooking is the leading cause of residential fires and fire related injuries in the United States. According to the N.F.P.A., many cooking fires are caused by unattended cooking, and twelve percent of all cooking fires were started when combustible materials were placed too close to cooking equipment. Turkey frying has become a popular way to prepare turkey for the holidays, due to the reduced amount of cooking time required. Turkey fryers pose a fire and burn injury risk, and should be used with extreme caution. Due to the risks involved with turkey fryers, Underwriters Laboratories will not certify any fryer with their UL safety mark. Please follow these turkey fryer safety tips:

1. Turkey fryers must be only used outdoors and placed a safe distance from buildings and combustible materials. Never use a fryer on a wooden deck or inside a home or garage.
2. Use a fresh or completely thawed turkey.
3. Keep the turkey fryer on a flat level surface to prevent it from tipping over.
4. Keep children and pets away from the turkey fryer when it is in use. Remember the oil in the fryer remains extremely hot even hours after use.
5. Don't overfill the unit with oil. Follow the product's safety instruction for calculating the proper amount of oil required for safe use.
6. Never use water on a grease fire. Have an ABC fire extinguisher available and be trained on its use.
7. Never leave the fryer unattended. Most units do not have thermostat controls. Watch the fryer carefully to prevent the oil from overheating and starting a fire.
8. Use heavy oven mitts when touching pot handles to avoid burns. To protect your eyes from hot oil splatters, consider wearing safety goggles.
9. Never use a turkey fryer in the rain, as it could cause the hot oil to splatter.