

NOVEMBER: Week 3 – Cooking Safety – Turkey Fryers

Overview: On Thanksgiving Day, many families customarily spend the holiday inside their home or at the home of a friend or family member with the family dinner being the highlight of the day. Thanksgiving is the leading day for home fires involving cooking equipment, at three times the average number per day.

- An estimated 2,000 Thanksgiving Day fires in residential buildings are reported to U.S. fire departments each year and cause an estimated average of 5 deaths, 25 injuries, and \$21 million in property loss.
- Thanksgiving Day fires in residential buildings occur most frequently in the afternoon hours from noon to 4:00 p.m., peaking from noon to 1:00 p.m.

Air fryers are a safe alternative to oil fryers and taste just as good! Local restaurants and stores may also have fried turkeys available to purchase.

Resources: The following resources are available:

- Turkey fryer demonstration, presented by William Shatner & State Farm
 - <https://www.youtube.com/watch?v=XVixbf-bubs>
- 15 turkey fryer safety tips
 - <https://www.statefarm.com/simple-insights/residence/15-turkey-fryer-safety-tips>
- Turkey fryer safety tips
 - <https://www.ifsa.org/sites/www.ifsa.org/files/assets/turkeyfryersafety.pdf>



Media Tools: Use the following pre-written media releases and social media posts in your efforts to promote safety with turkey fryers:

- **Twitter**
 - Never fry a frozen turkey! Always thaw your turkey if you are using a fryer. <http://bit.ly/2w21pLL>
 - Watch that bird! Never leave a turkey fryer unattended. <http://bit.ly/2w21pLL>
 - @NFPA discourages the use of turkey fryers, but if you must fry your turkey this holiday, follow these safety guidelines: <http://bit.ly/2w21pLL>
 - Keep all children and pets away from the turkey fryer at all times! <http://bit.ly/2w21pLL>
- **Facebook**
 - If you plan to deep-fry your holiday bird, be sure you know how to safely use the fryer, and take these precautions to protect yourself, your guests and your home: <http://bit.ly/2u0xdDc>
 - If you plan on frying a turkey this Thanksgiving, make sure to follow these key safety tips:
 - Place the fryer on a level surface and avoid moving it once it's in use.
 - Make sure the turkey is thawed and dry before cooking. Ice or water that mixes into the hot oil can cause flare-ups.
 - Never leave fryers unattended.

- Click here for more: <http://bit.ly/2u0xdDc>
- NFPA urges those who prefer fried turkey to look for grocery stores, specialty food retailers, and restaurants that sell deep fried turkeys, or consider a new type of “oil-less” turkey fryer. To find out more info, go here: <http://bit.ly/2w21pLL>

Educator Tip: Communicate to all residents that the NFPA and SFMO discourage the use of outdoor gas-fueled turkey fryers that immerse the turkey in hot oil. However, if frying your own turkey is an absolute necessity, the following safety measures should be carefully followed:

- Turkey fryers must always be used outdoors and a safe distance from buildings and other flammable materials.
- Never use turkey fryers indoors or on a wooden deck.
- Make sure the fryer is used on a flat surface to prevent accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you do not watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer, even if it is not in use. The oil inside the cooking pot can remain dangerously hot hours after use.
- To prevent spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- The National Turkey Foundation recommends thawing the turkey in the refrigerator approximately 24 hours for every 5 pounds of weight.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease or oil fire. If the fire is manageable, use your all-purpose fire extinguisher. If the fire increases, immediately call the fire department by dialing 911.

NFPA Messaging:

Cooking

Turkey Fryers

8.12.1 NFPA continues to believe that turkey fryers that use cooking oil, as currently designed, are not suitable for safe use by even a well-informed and careful consumer. These turkey fryers use a substantial quantity of cooking oil at high temperatures and units currently available for home use pose a significant danger that hot oil will be released at some point during the cooking process. In addition, the burners that heat the oil can ignite spilled oil. The use of turkey fryers by consumers can lead to devastating burns, other injuries, and the destruction of property. NFPA urges those who prefer fried turkey to seek out professional establishments, such as grocery stores, specialty food retailers, and restaurants, for the preparation of the dish, or consider a new type of “oil-less” turkey fryer.