

# Safety Spotlight

## Celebrate the Holidays Safely

### November - December, 2017



During the holidays, the kitchen is the heart of the home and Thanksgiving is the peak day of the year for home cooking fires. We want to keep you safe this holiday season by reminding you of these simple kitchen safety tips. In addition, a few tips on turkey fryer safety. Have a safe and fun filled Thanksgiving.

### Did You Know?

Thanksgiving is the leading day of the year for fires involving cooking equipment.



- ◆ Stay in close proximity to the items you are cooking or baking in the event a grease fire occurs.
- ◆ Make sure kids stay away from hot food and liquids. The steam or splash from vegetables, gravy or coffee could cause serious burns.
- ◆ Keep the floor clear so you don't trip over kids, toys, pocketbooks or bags.
- ◆ Keep knives out of the reach of children.
- ◆ Be sure all electric cords are not dangling off the counter within easy reach of a child.
- ◆ Keep matches and utility lighters out of the reach of children - up high in a locked cabinet.
- ◆ Make sure your smoke alarms are working. Test them by pushing the button.
  
- ◆ Choose a smaller turkey for frying.
- ◆ Keep outdoor fryers off decks, out of garages and a safe distance away from trees and other structures.
- ◆ Make sure the turkey is thawed and dry before cooking. Ice or water that mixes into the hot oil can cause flare-ups.
- ◆ Place the fryer on a level surface and avoid moving it once in use.
- ◆ Leave 2-feet between the tank and the burner when using a propane-powered fryer.
- ◆ Follow the manufacturer's instructions to avoid overfilling. Oil can ignite when it makes contact with the burner.

Life Preservation Through Public Education

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