



Office of Emergency Management

At-A-Glance



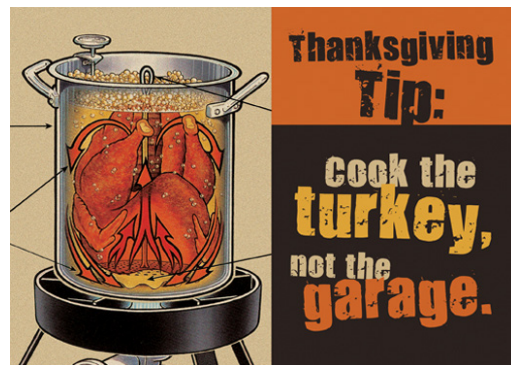
Cuyahoga County
Together We Thrive

Thanksgiving Safety

In the United States, the modern Thanksgiving holiday tradition is commonly, but not universally, traced to a sparsely documented 1621 celebration at Plymouth in present-day Massachusetts. The 1621 Plymouth feast and thanksgiving was prompted by a good harvest. With many people in kitchens around the US, please keep these safety tips in mind.

The United States Fire Association (USFA) suggests these safety cooking tips:

- Keep oven food packaging and other combustibles away from burners and heat sources.
- Heat cooking oil slowly and watch it closely; it can ignite quickly.
- Don't wear loose sleeves while working over hot stove burners - they can melt, ignite or catch on handles of pots and pans spilling hot oil and other liquids.
- Keep a lid nearby to smother small grease fires. Smother the fire by sliding the lid over the pan and turn off the stovetop. Leave the pan covered until it is completely cool.



Deep-fried turkey has quickly grown in popularity but safety experts are concerned that backyard chefs may be sacrificing fire safety for good taste. If you absolutely must use a turkey fryer, please use the following tips:

- Turkey fryers should always be used outdoors a safe distance from buildings and any other flammable materials.
- Never use turkey fryers in a garage or on a wooden deck.
- Make sure the fryers are used on a flat surface to reduce 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.
- Use well-insulated potholders or oven mitts when touching pot or lid handles.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water do not mix, and water causes oil to spill over causing a fire or even an explosion hazard.
- The National Turkey Federation (NTF) recommends thawing the turkey in the refrigerator approximately 24 hours for every five pounds in weight.

Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. If the fire is manageable, use your all-purpose fire extinguisher. If the fire increases, immediately call the fire department for help.



A Preparedness Resource from
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