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*PRESS RELEASE*

**CONTACT:**  
Fire Chief Kenny West  
Lieutenant Rocky White  
(770) 228-2129

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## **SPALDING COUNTY FIRE DEPARTMENT**

### **OFFERS THANKSGIVING FIRE SAFETY TIPS**

According to the United States Fire Administration website, Thanksgiving is the peak day for home fires that involve cooking mishaps. The average number of home fires on Thanksgiving Day is double the number of fires, in homes, all other days.

The Spalding County Fire Department would like to offer these fire safety tips so everyone can have a happy and safe Thanksgiving.

- Stay in the kitchen when you are cooking - frying, broiling or boiling - at high temperatures.
- Make your cooking area safe. Move things that can burn away from the stove.
- Turn pot handles toward the back so they can't be bumped.
- Watch what you're cooking. Use a timer when roasting a turkey or baking.
- Be prepared. Keep a large pan lid or baking sheet handy in case you need to smother a pan fire.
- Stay awake and alert while you're cooking. If you see smoke or the grease start to boil in your pan, turn the burner off.
- Prevent burns. Wear short sleeves when you cook, or roll them up. Don't lean over the burner. Use potholders and oven mitts to handle hot cookware.

The following are additional fire safety tips on how to be safe when frying a turkey this Thanksgiving:

- Turkey fryers can easily tip over, spilling hot cooking oil over a large area.
- An overfilled cooking pot will cause cooking oil to spill when the turkey is put in, and a partially frozen turkey will cause cooking oil to splatter when put in the pot.
- Even a small amount of cooking oil spilling on a hot burner can cause a large fire.
- Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.
- The sides of the cooking pot, lid and pot handles can get dangerously hot.

For more information, contact the Spalding County Fire Department at (770)228-2129 or visit the [USFA website](#) for more information on cooking and [turkey fryer safety](#).

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