
CAL FIRE NEWS RELEASE

California Department of Forestry and Fire Protection



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Prevent Cooking Fires This Holiday Season

CAL FIRE Encourages Cooks to "Stand by their Pan"

Sacramento – As the holiday season approaches, CAL FIRE / Office of the State Fire Marshal is reminding Californians about the dangers that home fires pose. The holidays are a time of food, fun and festivities; but they are also a time to be extra cautious as thousands of home fires are caused from cooking equipment during the holidays.

One of the most dangerous pieces of equipment can be a turkey fryer. A common problem is that people misjudge the amount of oil needed, not allowing room for the turkey to be placed inside. But even when the oil is at the right level, a partially frozen turkey can cause hot oil to spew a jet of fire. Any contact between hot oil and nonmetallic materials could lead to serious damage. Fires have occurred when turkey fryers were used in a garage or barn or under eaves to keep the appliance out of the rain. Follow all manufactures instructions and insure that children are not in the area.

“Safe cooking this Thanksgiving can mean the difference between a great gathering with family and friends or visitors from the fire department sharing in your gathering because of a cooking emergency,” said Acting State Fire Marshal Tonya Hoover.

CAL FIRE / Office of the State Fire Marshal along with the National Fire Prevention Association (NFPA) are urging cooks to “*stand by their pan*” to prevent fires. “It only takes seconds for an unattended meal to turn into a dangerous and damaging fire,” stated Hoover.

To help reduce the chance of fire and injuries associated with holiday cooking, follow these safety tips:

- Stay in the kitchen when you are frying, grilling, or broiling food. Never leave cooking food unattended.
- If you leave the kitchen for even a short period time, turn off the stove.
- Cooking food should always be supervised by an adult.
- Turkey fryers should always be used outdoors a safe distance from buildings and other material that can burn. Never use on wooden decks or in garages.
- Children should not be permitted near a turkey fryer since hot oil can cause serious burn injuries.
- Provide a level surface that is free of ignitable materials when using turkey fryers.
- Make sure a fire extinguisher is handy at all times. Never use water to put out a grease fire.
- Use well-insulated potholders or oven mitts when touching pot or lid handles.

For more information on fire safety, visit our website at www.fire.ca.gov.

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