



TOWN OF WELLESLEY



FIRE RESCUE DEPT.

Seasonal Safety Tips: Thanksgiving

(Courtesy of All Hands Herald)

Here are some tried and true cooking safety messages to promote in the weeks leading up to Thanksgiving Day:

Keep it clean:

- Get in the habit of keeping your cooking area clear of anything that can burn.
- Clean up grease spills.
- Keep groceries, food packaging, and other items well away from the stovetop.

Stand by your pan:

- Unattended cooking is the leading cause of kitchen fires.
- Stay by the stove when you're boiling, broiling, or frying food.
- Set a timer if you're baking or roasting in the oven so you don't lose track of time.

Put a lid on it:

- If you've got a fire on the stovetop, cover it with a lid or cookie sheet and turn off the heat. This will smother the flames.
- Never try to move a burning pan or douse it with water – this could spread the flames.
- For a fire inside the oven or microwave, keep the door closed and turn off the appliance.

Buy it, don't fry it:

- Nationwide, more than 1,000 house fires are attributed to turkey fryers and other deep fryers each year.
- These fires cause dozens of catastrophic injuries and millions of dollars in property damage as hot oil ignites and explodes.
- The NFPA and Consumers Product Safety Commission strongly discourage the use of turkey fryers by consumers.
- Purchasing a fried turkey from a restaurant or grocery store is safer-and easier-then attempting to fry it yourself.

***If you can't put a fire out quickly and safely, then get out, stay out, and call 9-1-1.**