



NEWS RELEASE

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(Avoid a Cooking Fire this Holiday Season)

Cooking fires are one of the leading causes of home fires. With families now making plans for their holiday turkey and trimmings, Tualatin Valley Fire & Rescue offers the following safety tips.

Turkey Fryers - media may contact TVF&R for video of an actual turkey fryer fire demo

TVF&R advises individuals thinking of using a turkey fryer to use extreme caution. Nationwide, since 1998 there have been approximately 100 incidents involving these appliances. TVF&R saw firsthand the danger of using a turkey fryer when it responded to a [house fire started by a turkey fryer fire on Thanksgiving Day 2003](#).

- Turkey fryers should always be used on a flat, non-combustible surface, outside away from buildings and items that can burn. Never use on wooden decks or in garages.
- Never leave the fryer unattended. Most units do not have thermostat controls and will heat until the oil ignites.
- To avoid oil spillover and a resulting fire, do not overfill the fryer.
- Oil and water do not mix! Make sure the turkey is completely thawed and be careful with marinades. A frozen turkey placed in hot oil will splatter and/or cause an explosive fire.
- Use well-insulated potholders or oven mitts when touching pot or lid handle.
- Never allow children or pets near the turkey fryer - the oil inside the cooking pot can remain hot for hours.
- Never use water to extinguish a grease fire. Call 9-1-1 immediately if a fire occurs.

Stovetop Fires

- Never leave food unattended on the stovetop - turn off burners or set a timer if you leave the room for any reason.
 - Heat cooking oil slowly and never leave it unattended. Turn down the heat if it begins to smoke.
 - Keep combustibles away from the stovetop and keep your cooking area clean.
 - If the fire is large or appears to be growing, do not attempt to extinguish it. Leave your home and call 9-1-1 from a cell phone or neighbor's house.
 - If the fire is still the pan or oven you may be able to extinguish it yourself by:
 - **Put a Lid on It.** Turn off the burner and from the side carefully slide a pan lid over the pan. The lid will "smother" the fire, while turning off the burner removes the heat. You may also use a baking sheet or pizza pan.
 - **Baking Soda**
 - **Fire Extinguisher**
 - **Shut the door of the oven** or microwave and turn off the heat.

Note: NEVER transfer a burning pan from the stovetop to the sink or out the back door. The fire may grow in size and burn you or spread to countertop or cabinets. Also, never pour water on a grease fire. The flames will "splash," resulting in burns to your body and/or spreading to nearby cabinets and countertops.

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