



## **NEWS RELEASE – Photo Op**

**Date:** November 16, 2010  
**Release:** Immediately  
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### **TVF&R Cautions Public, Use Caution With Turkey Fryers This Year**

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 is reminding the public to use extra caution around the kitchen this year. If you're planning to use a turkey fryer, you should know there are some very specific precautions you need to take to prevent a catastrophic fire.

#### **Media Event:**

**Media are invited to see a turkey fryer demonstration this Friday (November 19<sup>th</sup>) between the hours of 11:00 - 1:00 pm at 1621 SW Stephenson St., Portland, 97219. We will demonstrate how to *properly* use a turkey fryer. To see video of a turkey fryer fire, visit TVF&R's website at <http://www.tvfr.com/safetytips/fire/prevent/TurkeyFryer.aspx>**

#### **Safety Tips:**

##### **Turkey Fryers**

TVF&R advises individuals planning to use a turkey fryer to use extreme caution. Nationwide, since 1998 there have been approximately 100 incidents involving these appliances.

- 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.
  - Sprinkling **baking soda** on the fire
  - Using a **fire extinguisher**
  - **Shutting the door of the oven** or microwave and turning 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.*