



LET'S TALK FIRE SAFETY

Valdosta Fire Department

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Thanksgiving Holiday Fire Safety

Thanksgiving Facts:

Thanksgiving is the peak day for home cooking fires, followed by Christmas Day, Christmas Eve, and the day before Thanksgiving.

In 2016, U.S. fire departments responded to an estimated 1,570 home cooking fires on Thanksgiving, the peak day for such fires.

Unattended cooking was by far the leading contributing factor in cooking fires and fire deaths.

Cooking equipment was involved in almost half of all reported home fires and home fire injuries, and it is the second leading cause of home fire deaths.

Safety Tips

- Stay in the kitchen when you are cooking on the

stove top so you can keep an eye on the food.

- Stay in the home when cooking your turkey in the oven and check on it frequently.
- Turkey fryers should always be used outdoors a safe distance from buildings and any other flammable materials.
- Never use turkey fryers in a garage or on a wooden deck.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated pot-holders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you do not watch

the fryer carefully, the oil will continue to heat until it catches fire.

- Make sure the turkey is completely thawed and be careful with marinades. Oil and water do not mix, and water causes oil to spill over causing a fire or even an explosion hazard.
- Keep a standard ABC fire extinguisher nearby when frying a turkey.
- Never use water to extinguish a grease fire. If the fire is manageable, use your fire extinguisher. If the fire increases, immediately call the fire department for help.

U.S. Fire Administration-USFA

<https://www.dhs.gov/blog/2010/11/24/thanksgiving-safety-tips-us-fire-administration-usfa>

When John Walker used a stick to stir a pot containing antimony sulfide, potassium chlorate & sulfur, some of the mixture stuck to the end of the stick. When he tried to scrape the lump, it easily caught fire (due to friction) & this led to the birth of friction matches.

Make sure your smoke alarms are working. Test them by pushing the test button. Smoke alarms only last for ten years, so be sure to replace them when needed and replace batteries according to the manufacturer's instructions.

When deep frying a turkey, heat cooking oil slowly and watch it closely; it can ignite quickly. Keep a lid nearby to smother small grease fires. Smother the fire by sliding the lid over the pan or pot and then turn off the burner. Allow the grease to cool completely.

Have a fire safety question you would like for the Fire Department to answer? Please contact Ms. Tangela Rowe at 229-333-1835 or you can send an email to:

valdostafire@valdostacity.com

Solve the Fire Wuzzles

WUZZLES are word puzzles consisting of combinations of words, letters, figures or symbols positioned to create disguised words, phrases, names, places, sayings, etc.

For example, the solution to NOON GOOD is "Good afternoon" and LINE READ LINE is "Read between the lines."

BACK Burn 00:00:00 oil
111 12"

Answers to last month's wuzzles are more often than not and get into.

Fire Safety Quiz

- Children should not be allowed to come near the stove. You should keep a three (3) foot kids and pet free zone around the stove at all times even when you are not cooking.
 - True
 - False
- A turkey should be thawed approximately ___ hours for every ___ lbs. of weight.
 - 10:2
 - 24:5
 - 8:12
 - 5:5

Answers to last month's quiz are 1. A. & 2. D.



Brian S. Boutwell, Fire Chief