

SAFETY TIPS

When Deep Frying a Turkey

Deep fried turkeys are delicious, but they come with a slew of safety issues. Thousands of fires as well as many deaths and injuries happen each year due to turkey fryer fires. Before you set up your turkey fryer this Thanksgiving or any time of year, remember these safety tips.

- **Stay Away from The House** – Set up the turkey fryer more than 10 feet away from your home and keep children and pets away. Never leave it unattended.
- **Find Flat Ground** – The oil must be even and steady at all times to ensure safety. Place the fryer on a flat, level surface and carefully gauge the amount of oil needed.
- **Use a Thawed and Dry Turkey** – Make sure your Thanksgiving turkey is completely thawed and dry. Extra water will cause the oil to bubble furiously and spill over. If oil spills from the fryer onto the burner, it can cause a fire.
- **Monitor the Temp** – Use caution when touching the turkey fryer. The lid and handle can become very hot and could cause burns. Also be sure to keep track of the oil's temperature as many fryers do not have their own thermostats.
- **Be Prepared** – Have a fire extinguisher (multipurpose, dry-powder) ready at all times in the event that the oil ignites.



We'd like to thank Chief Fire Marshal Mike Julazadeh of the Charleston Fire Department in South Carolina for these helpful guidelines.

For more information about safety when deep frying a turkey, you can consult the following website:

<https://momwithaprep.com/turkey-frying-safety-tips/>