

THANKSGIVING HOLIDAY KITCHEN FIRE SAFETY



A higher incident rate of stove and oven fires occurs on Thanksgiving Day. Contributing factors to these types of fires include inexperience, lack of sleep, distractions-particularly cell phone use and alcohol use.

Before Thanksgiving Day:

- ✿ Clean the stovetop and oven of any built-up grease.
- ✿ Know where the closest fire extinguisher is located.

On Thanksgiving Day:

- ✿ Keep the number of people in your kitchen to a minimum, especially children. Crowded kitchens cause confusion and result in burns.
- ✿ Turn pot handles on the stovetop toward the center of the stove.
- ✿ Carefully position dishtowels and oven mitts away from stovetop elements.
- ✿ Pay attention to which burner is turned on and don't forget to turn it off when you are done. Use a timer as a reminder when a dish is done.
- ✿ Turkey Fryers can pose real fire dangers. Do not use near combustible surfaces.

In the event of a FIRE:

- ✿ Stovetop Fire – Cautiously slide a cookie sheet or a lid over the pan and turn off the stove. Never attempt to carry a hot pan to the sink.
- ✿ Oven Fire – Close the oven door and turn off heat. Once the oxygen has been depleted the fire will go out. Wait until the oven has cooled before opening the door again. This applies to microwave ovens as well.
- ✿ If you are not able to extinguish the fire, activate the fire alarm for the building. If your home is not equipped with a monitored fire alarm, evacuate everyone to your Emergency Assembly Point and call 911 from your cell phone or use a nearby Blue Emergency Telephone Tower.

HAPPY THANKSGIVING FROM THE STANFORD FIRE MARSHAL'S OFFICE.