

# PRINCE GEORGE'S COUNTY, MD. FIRE / EMS DEPARTMENT



## TIPsheet

### Turkey Fryer Safety 101

NEED ADDITIONAL INFORMATION? PLEASE CONTACT THE  
PGFD/EMS DEPARTMENT COMMUNITY OUTREACH OFFICE AT 301-883-5250



### Some helpful hints cooking with a Turkey Fryer!

Thanksgiving isn't a holiday most people associate with burn injuries, apart from minor burns suffered while wrestling a just-out-of-the-oven Butterball onto a carving platter.

But the latest turkey-cooking craze using fryers poses fire and burn hazards - heightened by the fact that Thanksgiving often involves houses crowded with visiting relatives and active children.

A longtime food favorite in the southern United States, the delicious deep-fried turkey has quickly grown in popularity. Along with this popularity is a sharp rise in fires and fire related injuries associated with the deep fry cooking devices.



While some people rave about this tasty creation, the *Prince George's County Fire/Emergency Medical Services Department* urges citizens and residents to use extreme caution and to be fully aware of the hazards that are associated with this type of cooking device.

#### *Here are few Helpful hints when it comes to Turkey Frying.*

**NEVER**

Leave turkey fryers unattended.

**NEVER**

Overfill the fryer. Spills can ignite nearby combustibles.

**NEVER**

Heat oil above the recommended temperature. The oil could ignite if overheated.

**NEVER**

Move the fryer once it is in operation and several hours after to allow a cool down.

**KEEP**

Fryers away from combustible materials. Do not use on wooden decks or in garages.

**ALWAYS**

Follow the fryer manufacturer's recommendations for use.

**ALWAYS**

Use a thermometer to gauge food temperature.

**ALWAYS**

Keep children and pets away from the fryer during cooking and several hours after use.

**ALWAYS**

Thaw your turkey completely before placing it in the fryer. Water and oil do not mix.

**ALWAYS**

Make sure the oil is completely cooled before removing it from the fryer.

**ALWAYS**

Place fryers on a flat, stable surface. Spills could ignite nearby combustibles.

**ALWAYS**

Use turkey fryers outdoors.

*In case of fire, immediately call 9-1-1*

*Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire.*

*Never try and fight the fire get your family to a safe place and Call 9-1-1. Remember to get out and stay out.*