

Thanksgiving Safety

STAY FOCUSED ON THE FOOD

- Stay in the kitchen when you are frying, boiling, grilling, or broiling food. Turn off stovetop burners if you leave the kitchen.
- Stay home when cooking your turkey and check it often. Use a timer.
- If you are sleepy, have consumed alcohol, or have taken medicine that makes you drowsy, don't cook.

KEEP COOKING AREAS CLEAR

- Keep anything that can catch fire away from the stovetop. This includes oven mitts, wooden utensils, food packaging, towels, and curtains.

PREVENT SCALDS AND BURNS

- Turn pot handles away from the stove's edge. If you have young children or pets in the home, cook on the back burners.
- Keep hot food and drinks away from the edges of tables and counters.
- Keep children and pets at least 3 feet (1 meter) from the stove and areas where hot food or drinks are prepared or carried.
- Never hold a child while cooking, drinking hot liquid, or carrying hot food or drinks.



Keep little hands busy

Keep kids out of the busy kitchen with games, puzzles, books, or coloring. Kids can help with Thanksgiving preparations, too. Choose recipes they can help make outside the kitchen.

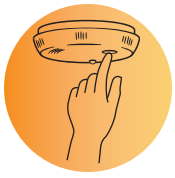
Free activities: **sparkyschoolhouse.org**

Turkey Fryers



Do not use turkey fryers that use cooking oil. These kinds of fryers can cause devastating burns and property damage.

Use an infrared fryer, air fryer, or electric turkey fryer. Choose one listed by a nationally recognized testing laboratory, and do not leave it unattended while in use. Or buy a fried turkey from a grocery store or restaurant.



Make sure you have working smoke alarms in your home and let guests know about your home fire escape plan.

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