

Thanksgiving a busy day for firefighters

When most people think about Thanksgiving, they envision turkey, pumpkin pie and time spent with their loved ones. Firefighters are thinking about kitchen fires.

“It is critical to not get distracted and to always stand next to what you are cooking. Thanksgiving Day is often one of our busier days responding to home cooking fires,” CalFire Director Ken Pimlott said in a statement.

According to the National Fire Protection Association, three times as many home cooking fires occur on Thanksgiving as on a typical day. NFPA’s latest cooking estimates show that there were 1,550 cooking fires on Thanksgiving 2013, reflecting a 230 percent increase over the daily average.

Unattended cooking is the leading cause of home cooking fires

CalFire offers these tips:

- Remain in the kitchen while you’re cooking, and keep a close eye on what you fry. Always stay in the kitchen while frying, grilling or broiling food. If you have to leave the kitchen for even a short period of time, turn off the stove. Regularly check on food that’s simmering, baking or roasting, and use a timer to remind you that you’re cooking.
- Turn pot handles toward the back of the stove. Someone walking by is less likely to bump them or pull them over.
- When using a turkey fryer, be sure to follow instructions closely. Don’t exceed the recommended oil level and only use the device outdoors.
- Make sure a fire extinguisher is handy at all times.

Never use water to put out a grease fire.

- Ensure you have working smoke alarms installed in your home.