

CalFire offers safety tips for Thanksgiving cooks

With kitchen fires being one of the main reasons for a fire in a house, firefighters want people to extra careful this Thanksgiving.

According to the National Fire Protection Association (NFPA), Thanksgiving is the peak day for home cooking fires, followed by Christmas Day and Christmas Eve. In 2014, nearly four times as many home cooking fires occur on Thanksgiving as on a typical day.

“Unattended cooking is the leading cause of home cooking fires,” Lynne Tolmachoff, CalFire’s chief of public education, said in a press release. “That is why it is important to always watch what you are cooking and never leave it unattended. One critical safety measure is to ensure you have working smoke alarms installed throughout your home. It’s an added measure to protect you and your family from fires in your home. ”

To help reduce the chance of fire and injuries associated with holiday cooking fires, CalFire offers these tips:

- Remain in the kitchen while you’re cooking, and keep a close eye on what you are cooking. 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 is 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.

- Keep children away from the stove. The stove will be hot and kids should stay 3 feet away.
- Make sure kids stay away from hot food and liquids. The steam or splash from vegetables, gravy or coffee could cause serious burns.
- 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.