









How to have a Fire Safe *Thanksgiving*

Cooking is a leading cause of home fires in South Carolina. According to the National Fire Protection Association, Thanksgiving is the busiest day for home cooking fires.

Keep these tips in mind if fried turkey is part of your Thanksgiving menu.

-  **Frozen turkey and hot oil don't mix!**
Completely thaw and dry your turkey before frying.
-  **Beware of tipping!**
Place fryer on a flat surface.
-  **Fry outside!**
Keep fryer away from structures. Never use in a garage or under a porch.
-  **Check the temperature!**
If the oil starts to smoke, turn off the gas supply
-  **Watch your turkey!**
Never walk away from a fryer in use.
-  **Keep a fire extinguisher close!**
Don't attempt to extinguish a hot oil fire with water



A safely prepared fried turkey makes for a tasty fried turkey.

Hot oil can stay hot for hours. Keep children and pets away from cooking utensils even after you have finished cooking.