



# BAKERSFIELD FIRE DEPARTMENT

## Turkey Fryer Safety

The Bakersfield FIRE Department recommends following these safety tips that will reduce the possibility of accidents during frying:

Turkey fryers should always be used outdoors at a safe distance from structures or any other combustibles.

Never use turkey fryers under patio covers, on wooden decks or in garages.

Use fryers on flat surfaces to reduce the possibility of accidental tipping.

Never leave the fryer unattended.

Keep children and pets away from the fryer at all times. The oil inside the frying pot can remain dangerously hot several hours after use.

Do not overfill the fryer. This may result in a “spillover” of hot oil.

Safety goggles and potholders or oven mitts should be used when utilizing the fryer.

The turkey must be completely thawed to avoid oil splattering.

Use marinades cautiously. A water-based marinade may cause oil to spill over, resulting in a fire or severe burns.

The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

Choose a smaller (10-12 lbs), easier to handle turkey to fry to reduce the potential for accidents.

Never use water to extinguish a grease fire. If a fire occurs and is manageable, use an all-purpose fire extinguisher for control and call 9-1-1 for help if necessary.

The men and women of the Bakersfield Fire Department appreciate a crispy, deep-fried turkey, but they also have a healthy respect for the fact that deep-frying is inherently more dangerous than other turkey cooking methods, and can result in fire and burn injury related accidents.

The hazards of turkey frying are multi-dimensional, with combustible liquid fires, propane fires, severe contact-burns, and other fire-related problems all being significant possibilities if the appropriate caution is not used. If a fire does occur, don't hesitate to call 9-1-1 immediately to get Firefighters on scene as soon as possible to deal with the problem.

Across the nation, there have been over 100 serious burn injuries and structure fires associated with turkey frying in the last five years. To reduce the likelihood of these accidents, the Bakersfield Fire Department would like to reinforce several basic areas of safety that should be reviewed and adhered to when deep-frying a turkey:

- Turkey fryers should always be used outdoors away from structures.
- Never use fryers under patio covers, on wooden decks or in garages.
- Use fryers on flat surfaces to reduce the possibility of accidental tipping.
- Never leave the fryer unattended.
- Keep children and pets away from the fryer at all times.
- Do not overfill the fryer. This may result in a "spill-over" of hot oil.
- Safety goggles and potholders or oven mitts should be worn.
- The turkey must be completely thawed to avoid oil splattering and "boil-over."
- Choose a smaller (10-12 lbs) turkey to fry to reduce the potential of overflow.
- Never use water to extinguish a grease fire - use an all-purpose extinguisher.