
CAL FIRE NEWS RELEASE

California Department of Forestry and Fire Protection



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Prevent Cooking Fires This Holiday Season

CAL FIRE Discourages Use of Turkey Fryers

Sacramento – The California Department of Forestry and Fire Protection (CAL FIRE) would like to remind Californians about the dangers of home fires this holiday season. The holidays are a time of food, fun and festivities; but it's also a time to be extra cautious as thousands of home fires each year are caused from cooking equipment.

One of the most dangerous pieces of equipment is the turkey fryer. While many rave about this cooking method, Underwriters Laboratories Inc.'s (UL) safety experts believe some may be sacrificing safety for good taste.

“We want to be sure that people know the dangers associated with turkey fryers”, said State Fire Marshal Kate Dargan. “Because of the hazards associated with turkey fryers, we recommend other cooking methods. However, if you choose to fry your Thanksgiving turkey, it is important that steps be taken to help reduce any chance of accident or injury.”

To help reduce the chance of fire and injuries associated with cooking with turkey fryers, follow these safety tips:

- Turkey fryers should always be used outside. Provide a level surface that is free of ignitable materials.
- Never place a frozen turkey in the fryer. Make sure the turkey is completely thawed and be careful of marinades before placing it in the pot.
- Be careful to not overfill your turkey fryer with oil. If overfilled, turkey fryer oil may spill over, surrounding the entire unit with fire.
- Make sure an all-purpose extinguisher is handy at all times. Never use water to put out a grease fire.

For more information on fire safety, visit our website at www.fire.ca.gov.

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