



November 21, 2011  
#111121-TURKEY

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### *Fry Turkey Safely This Thanksgiving*

A fried turkey can be a delicious part of your Thanksgiving celebration. With many residents frying turkeys this week, Santa Rosa County Emergency Management reminds residents that house fires from the ignition of oil, generally from oil reaching excess temperatures or oil contacting the open flame of the fire, and burns from splashing hot oil can occur if turkey fryers are not used properly. In fact, Underwriters Laboratories considers the fryers unsafe and does not certify any turkey fryers. Visit [www.santarosa.fl.us](http://www.santarosa.fl.us) to view UL's safety video on turkey fryers. Emergency Management wishes everyone a happy Thanksgiving but be safe by following the guidelines below.

If you choose to fry a turkey, please follow these safety guidelines recommended by the U.S. Consumer Product Safety Commission:

- Keep fryer in FULL VIEW while burner is on.
- Place fryer in an open area AWAY from all walls, fences, or other structures.
- Never use IN, ON, or UNDER a garage, breezeway, carport, porch, or any structure that can catch fire.
- Raise and lower food SLOWLY to reduce splatter and avoid burns.
- COVER bare skin when adding or removing food.
- Check the oil temperature frequently.
- If oil begins to smoke, immediately turn gas supply OFF.
- If a fire occurs, immediately call 9-1-1. DO NOT attempt to extinguish fire with water.

For safest operation, CPSC also recommends these guidelines for turkey fryer preparation:

- Make sure there is at least 2 feet of space between the liquid propane tank and fryer burner.
- Place the liquid propane gas tank and fryer so that any wind blows the heat of the fryer away from the gas tank.
- Center the pot over the burner on the cooker.
- Completely thaw (USDA says 24 hours for every four to five pounds) and dry turkey before cooking. Partially frozen and/or wet turkeys can produce excessive hot oil splatter when added to the oil.
- Follow the manufacturer's instructions to determine the proper amount of oil to add. If those are not available:
  - Place turkey in pot
  - Fill with water until the turkey is covered by about 1/2 inch of water
  - Remove and dry turkey
  - Mark water level. Dump water, dry the pot, and fill with oil to the marked level.

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