



# MISSISSIPPI STATE FIRE MARSHAL

MIKE CHANEY  
State Fire Marshal

PRESS RELEASE

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### Don't let Thanksgiving dinner go up in smoke

Jackson, Miss. – With the festivities and excitement of the holidays, you can easily become distracted and forget about what's cooking on the stovetop in the kitchen.

This Thanksgiving, Commissioner of Insurance and State Fire Marshal Mike Chaney says there is a simple way to have a safe holiday.

“If you stay alert, and stand by your pan while cooking, you could prevent a fire,” Chaney said.

Thanksgiving is the peak day for home cooking fires, according to the National Fire Protection Association (NFPA). In 2016, U.S. fire departments responded to an estimated 1,570 home cooking fires on Thanksgiving.

By recognizing the risks of the holidays and making simple adjustments, people can greatly reduce their chance of home cooking fires.

Use these safety tips from the State Fire Marshal's Office when preparing your Thanksgiving meal:

- Be on alert. If you are sleepy or have consumed alcohol, don't use the stovetop or oven.
- Stay in the kitchen when you are frying, grilling, or broiling food.
- If you must leave the kitchen for even a short period of time, turn off the stove.
- If you are simmering, baking, boiling or roasting food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that the stove or oven is on.
- Keep in mind that you should avoid wearing loose clothing or dangling sleeves while cooking. Loose clothing can catch fire if it comes in contact with a gas flame or electric burner.

#### No kids allowed

- Keep kids away from cooking areas by enforcing a "kid-free zone" of 3 feet (1 meter) around the stove.

- If you have young children, use the stove's back burners whenever possible, and turn pot handles inward to reduce the risk that pots with hot contents will be knocked over.
- Never hold a small child while cooking.

### **Keep it clean**

- Keep anything that can catch fire—pot holders, oven mitts, wooden utensils, paper or plastic bags, food packaging, towels or curtains—away from your stove top.
- Clean up food and grease from burners and the stove top.

### **If you have a fire**

- Just get out! When you leave, close the door behind you to help contain the fire.
- Call 911 or the local emergency number after you leave. Be sure others are getting out and you have a clear way out.
- Keep a lid nearby to smother small grease fires. Smother the fire by sliding the lid over the pan and turn off the stovetop. Leave the pan covered until it is completely cooled.
- For an oven fire, turn off the heat and keep the door closed.

While the practice is not generally recommended by fire safety experts, the Mississippi State Fire Marshal's Office recommends that those who choose to fry turkeys follow the following safety guidelines.

If using a turkey fryer:

- Fryers should be used outdoors, a safe distance from buildings and any other flammable materials.
- Some turkey fryers are designed for indoor use. If you use one of these, follow manufacturer directions carefully.
- Never use a fryer in a garage or on a wooden deck.
- Make sure fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. If you do not watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer even if it is not in use. The oil inside can remain dangerously hot hours after use.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed and dried before cooking. Be careful with marinades, because oil and water do not mix, and water causes oil to spill over causing a fire or even an explosion hazard. (The U.S. Dept. of Agriculture recommends you thaw a turkey 24 hours for every 4 to 5 pounds.)
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire.

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