

## FOR IMMEDIATE RELEASE

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### Stay Safe While Cooking This Thanksgiving

*Thanksgiving is the peak day for home cooking fires, according to the National Fire Protection Association.*

**JACKSON, Miss.** – At last check, there have been 60 fire deaths statewide in 2025. Cooking or the misuse of cooking equipment led to four of those deaths.

“Many people have family and friends over for the holiday. Don’t let distractions put you and your guests in danger. Make your home safer by installing multiple smoke alarms. If you have to leave the kitchen for even a short amount of time, turn off the stove,” said State Fire Marshal and Insurance Commissioner Mike Chaney.

Use these safety tips when preparing your Thanksgiving meal:

- Keep anything that can catch fire away from the stovetop.
- Avoid wearing loose clothing or dangling sleeves that could catch fire.
- If you have young children, use the stove's back burners whenever possible.
- Turn pot handles inward to reduce the risk that pots will be knocked over.
- Keep a lid nearby to smother small grease fires, pan and pot 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.

If you have a fire:

- Just get out! When you leave, close the door behind you to help contain the fire.
- Call 911 after you leave.
- Create an escape plan with multiple exits that all family members know and set a meeting place outside.

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.
- 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.
- The Mississippi State Fire Marshal’s Office recommends, when using a propane fryer, using a hose at least 6 feet long to distance the propane tank from the fryers flame.

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