



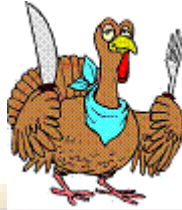
# News Release

County of Henrico  
Division of Fire  
P. O. Box 27032  
Henrico, Virginia 23273-7032  
(804) 501-4900  
Fax (804) 501-4642  
[www.co.henrico.va.us/fire](http://www.co.henrico.va.us/fire)

CONTACT: William A. Shumate  
PHONE: (804) 501-5922

FOR IMMEDIATE RELEASE  
11/18/2010

## Thanksgiving Safety Tips



Did you know that cooking is the leading cause of home fires and injuries in the home!

*On Thanksgiving Day, cooking fires nearly double!* However, by following the tips below and with some fore thought, you can make sure a tragedy does not come between you and the festive holiday you have planned.

Follow these fire prevention tips to help you and your family have a safe and happy holiday.

- Have a fire extinguisher not more than 10 feet from the stove.
- Start holiday cooking with a clean stove and oven.
- Do not wear clothing with loose sleeves or dangling jewelry.
- Cook on the back burner when possible and turn pot handles in so they do not extend over the edge of the stove.
- Never leave cooking unattended. If you must leave the kitchen while cooking, turn off the stove or have someone else watch what is cooking.
- Keep the kitchen off-limits to young children and adults that are not helping with food preparations to lessen the possibility of kitchen mishaps.
- Keep Thanksgiving decorations and kitchen clutter away from sources of direct heat.
- Candles should never be left burning when you are out of that area. Never leave candles burning when you go to bed.
- Keep your family and guests safe by having a working smoke alarm on each level of your home.
- Overnight guests should know your fire escape plan and designated meeting place.
- If smoking is allowed inside, provide large, deep ashtrays. Never put cigarette butts directly into a trash can without first putting water on them or ensuring they are dead out.

### Turkey Fryer Fire Facts:

For safety's sake, buy a fried turkey from a grocery store or restaurant instead of frying it yourself. If you decide to fry a turkey, follow these tips to prevent fires and injuries:

- Place the fryer on a level surface, away from homes, fences and sheds.
- Never place the fryer on a wooden deck or porch or in a garage or carport.
- Leave at least two feet between the fryer and the propane tank.
- Keep the fryer in full view at all times.
- Keep children and pets away from the fryer.
- Check the oil temperature often. If you see smoke coming from the oil, turn off the gas.
- Completely thaw and dry the turkey before frying. Adding a partially frozen or wet turkey to the fryer makes the oil splatter possibly causing an explosive fire to occur.
- Cover bare skin before adding or removing food from the fryer.
- If the fryer catches fire, Call 911 right away. Do not try to put it out with water.



### Planning a trip over the Holiday season?

When making hotel reservations, ask if the hotel has smoke detectors and automatic sprinklers. Once you check into your room:

- Ensure you locate at least two exits from your floor.
- Count the number of doors between your room and each exit.
- In case of an emergency, Do Not use the elevators.
- Always take your room key and cell phone with you should you have to evacuate.

**If you have additional questions, please contact Assistant Fire Marshal Will Shumate**  
**[shu08@co.henrico.va.us](mailto:shu08@co.henrico.va.us) (804)349-2241**

####

FIRE