



Oak Island Fire Department
8510 E. Oak Island Drive
Oak Island, NC 28465



Public Service Announcement

As we approach the Thanksgiving Holiday, Fire Chief Chris Anselmo and the rest of the staff at Oak Department wish everyone a Safe and Happy Holiday. As a fire safety caution, we would like to remind everyone that although deep frying your Thanksgiving Turkey is both a quick and delicious southern tradition, it can also be very dangerous.

According to data from State Farm, more cooking fires occur on Thanksgiving Day, than any other day of the year. November is the number one month for grease and cooking related fires and December is the second highest month.

Before you prepare to deep fry your turkey please watch these safety videos and remember these safety tips:

This is the Duck Dynasty crew:

<http://www.bing.com/videos/search?q=duck+dynasty+turkey+frying&qs=AS&sk=AS2&FORM=QBVR&pq=duck%20dynasty%20turk&sc=8-17&sp=3&qs=AS&sk=AS2#view=detail&mid=013E4E8F93AEA6B76211013E4E8F93AEA6B76211>

And this is William Shatner:

<https://ac1.st8fm.com/sfvideoplayer/SFVideoPlayer.html?media-id=1294261ec12e4f40811e73db8ec31fbe&media-id-oc=3102af4ecf6a42f28c683a0b6a698238&transcript=true&transcript=true>

1. Never Deep Fry Indoors, not even in a garage or under a covered porch or patio. Always make sure you are in an open area away from any trees, structures and/or vehicles.
2. Make sure your fryer is on a level surface. Do not move the fryer once it is in use.
3. Make sure there is at least 2 feet minimum distance between the burner and the tank when using propane.
4. Make sure that you do not overfill your turkey fryer with oil. Most Turkey Fryers have a Visual Line marked on the inside of the fryer that identifies the maximum fill capacity. Do not fill oil above this line. Follow the manufacturer's instructions to avoid overfilling. Oil can ignite when it makes contact with the burner.
5. Choose a smaller size turkey for deep frying. 8 to 10 pounds is best. Avoid turkeys over 12 pounds.
6. Make sure that your turkey is completely thawed and /or defrosted and dry. Hot Oil and Water do not mix. A frozen turkey added to hot oil is just as dangerous as throwing water on a grease fire.
7. Skip the stuffing when frying turkey, and avoid water-based marinades.
8. Purchase a fryer with temperature controls, and watch the oil temperature carefully. Cooking oil that is heated beyond its smoke point can catch fire. If you notice the oil is smoking, turn the fryer off.
9. Watch the weather forecast. Never operate a fryer in the rain.
10. Never leave a fryer unattended. Keep children and pets away from fryer at all times.
11. Turn off the burner when lowering the turkey into the oil. This will reduce the chance of fire should the oil spill over and out of the fryer. Once the turkey is submerged, turn the burner back on.
12. Wear goggles to shield your eyes, use oven mitts to protect your hands and arms. Have a grease fire approved extinguisher available. Never use water on a grease fire.
13. Once finished, carefully remove the pot from the burner; place it on a level surface and cover to let the oil cool overnight before disposing.
14. Opt for purchasing an oil-less fryer. This uses infrared heat, rather than oil, to cook the turkey.
15. If you do have a fire emergency while using a turkey fryer, always call the fire department.

Thank you from the staff at Oak Island Fire Department and have a safe and happy holiday.

Chris Anselmo, Fire Chief
Oak Island Fire Department