



BAKERSFIELD FIRE DEPARTMENT

TURKEY FRYER SAFETY

The Bakersfield **FIRE** Department recommends following these safety tips that will reduce the possibility of accidents during frying:

Turkey fryers should always be used outdoors at a safe distance from structures or any other combustibles.

Never use turkey fryers under patio covers, on wooden decks or in garages.

Use fryers on flat surfaces to reduce the possibility of accidental tipping.

Never leave the fryer unattended.

Keep children and pets away from the fryer at all times. The oil inside the frying pot can remain dangerously hot several hours after use.

Do not overfill the fryer. This may result in a “spillover” of hot oil.

Safety goggles and potholders or oven mitts should be used when utilizing the fryer.

The turkey must be completely thawed to avoid oil splattering.

Use marinades cautiously. A water-based marinade may cause oil to spill over, resulting in a fire or severe burns.

The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

Choose a smaller (10-12 lbs), easier to handle turkey to fry to reduce the potential for accidents.

Never use water to extinguish a grease fire. If a fire occurs and is manageable, use an all-purpose fire extinguisher for control and call 9-1-1 for help if necessary.

For safe Turkey Cooking Tips and Recipes visit:

www.butterball.com

