



GSLC – SAFETY MOMENT

Holiday Outdoor Cooking Safety

We have all seen the stories of tragedies that can happen as we put our outdoor cooking skills to the test, especially in cold weather. It's hard to beat the speed of deep-frying a turkey and the irresistible flavor and juiciness that result. Turkey fryers have the potential to cause fire and serious injury, which is why organizations like Underwriters Laboratories and the National Fire Protection Association recommend not using them.

General Safe Cooking Tips

- Make sure children stay away from hot foods and liquids. The steam or splash from cooking can cause serious burns.
- Keep the cooking or working area clear so you don't trip over equipment, toys, or bags.
- Keep matches and utility lighters out of the reach of children.
- Never leave your cooking area unattended, especially while boiling, frying or grilling and routinely check on whatever you're cooking.

If you plan to deep-fry a special turkey and host a dinner for your troop or cook your holiday bird, be sure you know how to safely use the fryer and use the following precautions:

1. Keep outdoor fryers off decks, out of garages and a safe distance away from trees, walls and other structures. Don't use glass containers or lids for cooking.
2. Keep children and pets away from the fryer at all times.
3. Make sure the turkey is thawed and dry before cooking. Ice or water that mixes into the hot oil can cause flare-ups. Never leave a fryer unattended.
4. Watch the weather. Never operate a fryer outdoors in the rain or snow.
5. Follow the manufacturer's instructions.
 - a. Avoid overfilling. Oil can ignite if it makes contact with the burner.
 - b. Leave 2 feet between the propane tank and the burner.
 - c. Place the fryer on a level surface, and avoid moving it once it's in use.
6. Choose a smaller turkey for frying. A bird that's 8 to 10 pounds is best; nothing over 12 pounds.
7. 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.
8. Turn off the burner before lowering the turkey into the oil. Once the turkey is submerged, turn the burner back on.
9. Wear goggles to shield your eyes, use oven mitts to protect your hands and arms and keep a grease-rated fire extinguisher close by.
10. Skip the stuffing when frying turkey, and avoid water-based marinades.
11. 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.

The best solution may be to use an oil-less fryer. They use infrared heat, rather than oil, to cook.

Additional Resources

<https://learningcenter.statefarm.com/safety-2/15-turkey-fryer-safety-tips/>

www.atlantictraining.com/safety-tips/thanksgiving-safety-tips.php