

Tips to help prevent deep fried turkey accidents

- Keep outdoor fryers off decks, out of garages and a safe distance away from trees and other structures.
- Make sure to have a "3-foot kid- and pet-free zone" around your turkey fryer to protect against burn injuries.
- Make sure the turkey is thawed and dry before cooking. Ice or water that mixes into the hot oil can cause flare-ups.
- Place the fryer on a level surface, and avoid moving it once it's in use.
- Leave 2 feet between the tank and the burner when using a propane-powered fryer.
- Follow the manufacturer's instructions to avoid overfilling. Oil can ignite when it makes contact with the burner.
- Choose a smaller turkey for frying. A bird that's 8 to 10 pounds is best; pass on turkeys over 12 pounds.
- Never leave fryers unattended.
- 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.
- Turn off the burner before lowering the turkey into the oil. Once the turkey is submerged, turn the burner on.
- Wear goggles to shield your eyes, use oven mitts to protect your hands and arms and keep an "ABC" or grease-rated fire extinguisher close by. Do not use water or a garden hose on a fire related to Turkey Fryers.
- Skip the stuffing when frying turkey, and avoid water-based marinades.
- Keep children and pets away from the fryer at all times.
- 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.

*Thank you to State Farm
for the great safety tips.*



**COMMUNITY
PROTECTION**

Check out our course list online for a variety of safety trainings provided across the state at

www.ndsc.org

The North Dakota Safety Council is a private non-profit organization supported through grants, donations, memberships and training.