

HOME MATTERS

Loss prevention tips for all your home matters provided by: RiskSOURCE Clark-Theders

Did You Know?

The U.S. Fire Administration states that Thanksgiving is the peak day for home cooking fires. While preparing your Thanksgiving turkey can be a timeless tradition, it's important to keep cooking safety measures in mind to protect

TURKEY FRYER SAFETY TIPS

As with any cooking tool, it's important to take caution when using a turkey fryer as it can be extremely dangerous. Here are some tips to consider when frying a turkey:

- 1. Stay in the area where you are cooking.** Leaving the turkey unattended may cause the fryer to overheat, resulting in a fire.
- 2. Use your turkey fryer on a level surface.** Anything that might cause the fryer to tip over may result in a hot oil spill.
- 3. Thaw your turkey before cooking.** Water from a still-frozen turkey can cause the oil to bubble or splash over the pot.
- 4. Keep small children and animals away from the fryer while it is in use.** There is a great risk that a child or pet could run into the fryer, knocking it down and causing serious injury. A safe distance of three to 10 feet away is recommended.
- 5. Have safety equipment ready.** Use oven mitts, goggles and an apron while cooking. Have a fire extinguisher nearby in case of emergency, and keep flammable items away from the fryer.

Your Safety Matters!

For your safety, only use a turkey fryer outside and away from your home. Never use a turkey fryer in a garage or on a porch. Also, be sure to keep some distance between yourself and the fryer as you monitor it—you wouldn't want to accidentally get splashed with hot oil.

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