

Did you know...?



**Thanksgiving is
the peak day
of the year for
cooking-related
fires.**

**The NFPA says the
number of cooking fires
on Thanksgiving is**

3x higher

**than on any other
day of the year.**

The most common causes of cooking fires are...

- **Leaving food unattended while it's cooking**
- **Faulty cooking equipment**
- **Kids or pets in the kitchen**
- **A cluttered kitchen**
- **Overloaded electrical outlets**

Cooking Fire Prevention Tips:

- Before using a slow cooker or another small appliance, check that their cords are not damaged.
- **Never use extension cords that are frayed or worn.**
- Don't leave the house while your turkey is cooking, and check on it frequently.
- **Only use a fryer outdoors.**
- Stay in the kitchen whenever the stove is in use.
- **Keep flammable items away from the stovetop, including oven mitts, towels, cook books, and wooden utensils.**
- When cooking in a pot or pan, turn its handle toward the back of the stove to avoid someone bumping into it.
- **Keep a lid close by in case you have to smother a small grease fire on your stove.**

Cooking Fire Prevention Tips:

- If a fire starts in the oven, turn off the heat and keep the door closed. Call 911 if the fire does not eventually go out on its own.
- If kids or pets are passing through the kitchen, keep them at least three feet away from the stove.
- Make sure cords from slow cookers, electric knives, coffee makers, or other small kitchen appliances are not dangling off the counter for children or pets to grab.
- It's best to avoid cooking when you feel drowsy or have consumed alcohol.
- Make sure the kitchen floor stays clear of any tripping hazards.
- Once you're done in the kitchen for the day, make sure your stove, oven, and small kitchen appliances are off.

Have a safe
& happy
Thanksgiving!



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FIRE | WATER | STORM | REMODEL