



## OREGON

Theodore R. Kulongoski, Governor

Office of Homeland Security  
**Office of State Fire Marshal**  
4760 Portland Road NE  
Salem, OR 97305-1760  
(503) 378-3473  
Fax (503) 373-1825 fax  
TTY (503) 390-4661  
E-mail: [Oregon.sfm@state.or.us](mailto:Oregon.sfm@state.or.us)  
[www.sfm.state.or.us](http://www.sfm.state.or.us)

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Contact: Rich Hoover (503) 934-8217 or (503) 370-0033, pager

### **Acting State Fire Marshal urges Oregonians to use caution with holiday cooking**

With Thanksgiving just a few days away, Acting State Fire Marshal Randy Simpson is reminding Oregonians to practice cooking fire safety when preparing holiday meals.

From 2003 through 2007, there were 1,367 cooking-related fires in Oregon causing four deaths, 105 injuries and \$8.6 million in property loss.

“Every year there is an increase of cooking-related fires during the holidays,” said Simpson.

“Taking a few simple steps can keep you and your loved ones from having a tragic Thanksgiving.”

#### Cooking safety tips:

- Keep a close eye on your cooking, never leave cooking food unattended
- Keep your cooking area clean, including stovetop, oven, and exhaust fan
- Keep potholders, dishtowels and other combustibles away from stove burners
- Heat cooking oil slowly and watch it closely; it can ignite quickly
- Watch your sleeves. Loose sleeves over burners can ignite or catch on handles of pots and pans spilling hot oil and other liquids
- Keep a fire extinguisher in your kitchen and know how to use it

With the increased use of turkey fryers, be sure to use them outdoors and away from combustible material.

“If you’re cooking your turkey in a deep fat fryer, do it outdoors and never leave it unattended,” advises Simpson. “Hot oil is extremely dangerous, don’t use turkey fryers on a wooden deck or in your garage.”

Place the fryer on a flat, stable surface and do not overfill the unit with cooking oil. Do not move the fryer once it has been started, and only place turkeys that are completely thawed out in them. Keep children away from the cooking unit, and use a thermometer to gauge food temperature. Make sure the oil is completely cool before removing it from the fryer, and never attempt to use water to extinguish or cool hot oil.

Additional turkey fryer safety tips:

- Raise and lower food slowly to reduce splatter and prevent burns.
- Cover bare skin when adding or removing food from the fryer.
- Make sure to have at least two feet of space between the propane tank and the fryer burner.
- If the oil begins to smoke, immediately turn the fryer gas supply off.

Oregonians are reminded to have smoke alarms on every level of their home, outside each sleeping area and in every bedroom. Test your smoke alarms monthly. Replace smoke alarms that are 8-10 years old.

For more information on home fire safety visit  
[http://egov.oregon.gov/OSP/SFM/Home\\_Fire\\_Safety\\_Campaign.shtml](http://egov.oregon.gov/OSP/SFM/Home_Fire_Safety_Campaign.shtml)

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