



Mark C. Denney, Chief of Police

Frank W. Cook, Fire Chief

Thanksgiving Fire Safety

Thanksgiving Day annually has the highest number of kitchen or cooking fires in the United State!

The Colerain Township Department of Fire – EMS is joining forces with the US Fire Administration to remind everyone that fire safety should be on their holiday menu since the number of home fires double on Thanksgiving.

Keep these fire safety tips in mind as you prepare your meal.

If you are roasting your turkey, make sure you set a timer. This way, you won't forget about the bird as you watch the parade or football game.

If you are frying your turkey,

- Use a fryer with thermostat controls. This will ensure the oil does not become over heated.
- Thaw your turkey completely. Ice on the bird will cause the oil to splatter and possibly burn someone or catch fire.
- Don't overfill the pot with oil. If you do, the oil will overflow when you add the turkey causing a fire hazard.
- Keep children and pets at least three feet away from the fryer.
- **Always use a fryer outdoors** and not just on an outdoor deck or garage. Splattered oil can easily catch your home on fire. Keep the fryer at least 10 feet from any part of the house.

Stand by your stove when you are boiling your potatoes or frying onions for stuffing. It is best to stay in the kitchen when you are frying, boiling or broiling. If you are in the kitchen, it is easier to catch spills or hazards before they catch fire.

- Keep the area around the stove clear of packaging, paper towels, and dish cloths; anything that can burn.
- Be sure to clean up any spills as they happen.
- Be prepared. Keep a large pan lid or baking sheet handy in case you need to smother a pan fire.
- Turn pot handles towards the back of the stove so you don't bump them.

By following these safety tips, you will have a delicious and fire safe Thanksgiving. Let the firefighters have dinner together or with their families, not yours. Contact Assistant Chief Allen Walls at 513-245-5732 or awalls@colerain.org

Recipe for Fire-Safe Cooking

- Keep an eye on what you fry
- Stand by your pan
- Turn pot handles toward the back of the stove
- Wear short sleeves or roll sleeves up
- Keep a pan lid or cookie sheet nearby to cover the pan if it catches on fire

Cooking is the main cause of home fire and fire injuries. By practicing these fire-safe tips, you can prevent cooking fires and keep your family safe.

For more information and resources, visit: www.usfa.fema.gov

U.S. Fire Administration | FEMA

The Colerain Township Department of Fire – EMS holds the prestigious Class 1 Public Protection Classification from the Insurance Service Office (ISO), an organization that independently evaluates municipal fire protection throughout the United States. Colerain is the only department to achieve such a ranking in the Greater Cincinnati area, and is one of less than 200 Fire / EMS departments to achieve this ranking nationally.

Colerain Township Department of Fire – EMS
"Fully Involved – Fully Engaged"