



# News Release

**Sunrise Fire-Rescue Department**

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For Release: IMMEDIATE

## **Cook with Caution for a Happy Thanksgiving!**

**(Sunrise, FL)** – The Sunrise Fire-Rescue Department wishes you and your family a safe and very happy Thanksgiving! As we spend extra time preparing for the holiday feast, it's especially important to stay mindful of what's happening in the kitchen.

More cooking fires happen in the home on Thanksgiving Day than on any other day of the year. According to the U.S. Fire Administration, from 2011 – 2013, the number of reported cooking fires per day more than doubled on Thanksgiving. Most of these fires happened between noon and 3:00 pm, when many people were preparing their holiday dinner. Unattended cooking is the leading cause of these and all residential fires in the US – many of which result in injuries and fatalities. However, this type of fire can usually be avoided when people are vigilant.

“Staying in the kitchen and paying attention to what’s cooking is the key to preventing this from happening in your home,” said Sunrise Fire-Rescue Chief Thomas DiBernardo. “Keep the pot or pan lid nearby when cooking on the stove. If something does flame up on the burner, slide the lid over it to put it out, and turn off the heat. If the fire can’t be quickly managed, immediately go outside and call 9-1-1.”

In addition to unattended cooking equipment, residential cooking fires are typically caused by a heat source left too close to flammable materials, product misuse, or cooking equipment not being properly turned off. The use of turkey fryers – which use a large amount of cooking oil at high temperatures – poses a particularly high risk. The National Fire Protection Association (NFPA) advises people against using them, recommending that folks intent on having fried turkey instead seek out grocery stores, specialty food retailers, and restaurants that offer it, or that they use “oil-less” turkey fryers.

People gathering together while food is being prepared during Thanksgiving also presents an increased opportunity for burns and scalds to happen – particularly where children (and pets) are around and underfoot. To better prevent these injuries, cook on the back burners of the rangetop, and make sure all pot handles are turned inward - so that small children can’t easily reach them. Appliances that get hot, such as toaster ovens, should also be well out of children’s reach. Enforce a “kid-free/pet-free zone” of at least 3 feet around the stove and areas where hot food or drinks are prepared or carried.

Keeping these tips in mind, please cook with caution, that you and your loved ones may enjoy a safe and happy Thanksgiving!

For ongoing safety tips and news from Sunrise Fire-Rescue, please visit [www.sunrisefl.gov/fire](http://www.sunrisefl.gov/fire),  
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