



## News Release

### ***For Immediate Release***

Contact: Russ Dubisky

Phone: 919-539-1375

Email: [russ@insurancefederationnc.com](mailto:russ@insurancefederationnc.com)

## Thanksgiving is the most dangerous day of the year for cooking fires

**Raleigh, N.C. – November 24, 2021** – Thanksgiving Day is the most dangerous day in the U.S. for cooking fires, as more than twice as many residential fires are reported compared to the average day. According to statistics from the National Fire Protection Association, U.S. fire departments responded to approximately 1,400 fires on Thanksgiving Day in 2019.

“Being attentive and using your cooking appliances as directed can certainly help avoid losses and keep your family safe this Thanksgiving,” said Russ Dubisky, a spokesman for the Insurance Federation of North Carolina (IFNC).

### **Here are some safety tips for indoor cooking:**

- Unattended cooking is the leading factor in kitchen fires. Remain in the kitchen when frying, grilling or broiling food. If you must leave home for even a short time, be sure to turn off the stove or oven.
- Whether simmering, baking, boiling or roasting food, check it regularly. Use a timer to remind you the stove or oven is on.
- Keep combustible items – including pot holders, oven mitts, paper or plastic, away from the stove.
- Clean food and grease off burners, stovetops and ovens.
- Wear clothing with sleeves that are short, close fitting or tightly rolled up.
- Use the stove’s back burners when possible, and turn pot handles inward to reduce the risk that pots with hot contents will be knocked over.

### **If you’re frying a turkey, keep these tips in mind:**

- Always fry turkeys outside, away from any structure and on a hard, flat surface, preferably on concrete. Don’t fry your turkey in a garage, breezeway, or carport, and never cook on a

wooden porch or deck as the wood can catch fire if oil spills.

- Make sure the turkey is fully thawed before putting it into the oil.
- Allow the oil to thoroughly cool before emptying. Hot oil can take 3 to 4 hours to cool to room temperature.
- Keep an all-purpose fire extinguisher nearby.

**If you have a cooking fire:**

- Use a lid to smother small grease fires. Smother the fire by sliding the lid over the pan and turn off the stovetop. Leave the pan covered until it is completely cooled. Never use water to extinguish a grease fire, as it will spread the fire.
- For an oven fire, turn off the heat and keep the door closed.
- If you try to fight the fire, make sure others get out and you have a clear way out. Three of every five people hurt in cooking fires were injured when they tried to put the fire out themselves.
- When in doubt, just get out! Close the door behind you to contain the fire.
- Call 911 after you get outside.

*For more information from the Insurance Federation of North Carolina, or to schedule an interview, call (919)539-1375.*

*The Insurance Federation of North Carolina (IFNC) is a trade association established in 2004 by the leading property and casualty insurance companies doing business in North Carolina. IFNC serves as the voice for the industry on legislative and regulatory matters and promotes consumer awareness on issues of importance to the property and casualty insurance industry.*

###