



Fire Department

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MEDIA ADVISORY **COOKING SAFETY FOR THANKSGIVING**

The Milwaukee Fire Department is asking everyone to practice fire safety during Thanksgiving this year.

According to the National Fire Protection Association, cooking fires are the leading cause of home fires and home fire injuries in the United States. From 1999 to 2002, the average number of reported fires caused by cooking equipment was 114,000, which resulted in 290 deaths and 4,380 injuries annually.

The rate of home cooking fires increases dramatically on Thanksgiving Day. In 2004, there were a reported 1, 040 fires caused by cooking equipment on Thanksgiving. This was **THREE** times the daily average that year.

To have an enjoyable Thanksgiving, please follow these safety tips:

- Ø Have a working smoke detector in your home.
- Ø Use cooking equipment that is approved from a recognized testing facility.
- Ø Keep the cooking area clean and clear of combustibles.
- Ø Keep a "KIDS-FREE ZONE" three feet around any cooking equipment.
- Ø If frying, grilling, or broiling food, stay in the kitchen.
- Ø If simmering, baking, boiling, or roasting, check it regularly and use a timer.
- Ø If using a turkey fryer, keep it in an open area outside and away from any buildings, fences, or other structures.
- Ø When frying, check the oil temperature on a regular basis and turn off the heat if the oil starts to smoke.
- Ø If an oil fire starts, **DO NOT USE WATER** to try to extinguish the fire. **CALL 911**, turn off the heat, and cover with a metal lid if possible.

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