

Turkey Fryer Safety

NFPA discourages the use of outdoor gas-fueled turkey fryers that cook the turkey in hot oil. The use of turkey fryers can lead to devastating burns, other injuries and the destruction of property.



Consider purchasing an outdoor turkey cooking appliance that does not use oil.

The Dangers of Turkey Fryers

- » Hot oil may splash or spill during the cooking. Contact between hot oil and skin could result in serious injury.
- » A hot oil spill can happen with fryers designed for outdoor use using a stand. The fryer could tip over or collapse causing the hot oil to spill. Newer countertop units using a solid base appear to reduce this risk. NFPA does not believe the risks of either type of turkey fryer to be acceptable because of the large amount of hot oil involved and the speed and severity of burns.
- » In deep frying, oil is heated to temperatures of 350° Fahrenheit or more. Cooking oil is combustible. If it is heated above its cooking temperature, its vapors can ignite.
- » Propane-fired turkey fryers must be used outdoors. **They are very popular for Thanksgiving.** Many parts of the country may have rain or snow at this time of year. If rain or snow hits the hot cooking oil, the oil may splatter or turn to steam, leading to burns.
- » Turkeys must be completely thawed before placing in the fryer, because a partially thawed turkey will cause the oil to splatter causing serious burns.
- » The fryers use a lot of oil, about five gallons. Considering the size and weight of the turkey, extreme caution must be taken when placing and removing the turkey from the fryer to be sure its is not dropped back into the fryer, splattering the oil on the chef.

OIL-LESS FRYERS

NFPA urges those who prefer fried turkey to look for grocery stores, specialty food retailers, and restaurants that sell deep fried turkeys, or consider a new type of “oil-less” turkey fryer.”



Your Source for SAFETY Information

NFPA Public Education Division • 1 Batterymarch Park, Quincy, MA 02169

www.nfpa.org/education



LET'S TALK TURKEY

Unsafe handling and under-cooking your holiday bird can cause foodborne illnesses. Here are a few tips from the USDA to keep your Thanksgiving safe and delicious!

Types of turkeys regulated by the USDA:



*For more information about each type of turkey, visit fsis.usda.gov.

3 WAYS TO THAW

While frozen, a turkey is safe indefinitely. As soon as it begins to thaw, bacteria that may have been present before freezing will begin to grow again. Here are three ways to safely thaw your bird:



Refrigerator:
Safe to store the turkey for another 1 – 2 days in the refrigerator.

This is the USDA recommended thawing method.

How to thaw:
Allow approximately 24 hrs. for every 4-5lbs of bird.

Cold water:
Cook immediately after thawing.

How to thaw:
Submerge the bird in cold water & change every 30 mins.



Microwave:
Cook immediately after thawing.



How to thaw:
Use defrost function based on weight

For more information on safe thawing methods, visit fsis.usda.gov

DID YOU KNOW?



It's safe to cook a frozen turkey though cooking time will be 50% longer!

Clean

Wash your hands for 20 seconds with soap and warm water.

Utensils
Plates
Countertops
Cutting boards

SHOULD ALSO BE WASHED

Bacteria, which can be present inside and outside a turkey, can't be washed off the bird! Cooking is the only way to destroy this potentially dangerous bacteria.

SO DON'T WASH YOUR TURKEY!!

COOK

Your bird is not safe until it reaches 165 °F — you cannot tell by the color.

Remember to ensure any stuffing cooked with the bird reaches 165 °F, too!

Use three places to check the temperature.

Thickest part of breast
Innermost part of wing
Innermost part of thigh

When turkey is removed from the oven, let it stand 20 minutes before carving to allow juices to settle.

SEPARATE

Separate raw turkey from fresh food, and use separate cutting boards, plates, and utensils.

Keep dishes that touch raw food separate, too!

Wash items that touch raw meat with soap and warm water.

CHILL

Take your time around the dinner table, but refrigerate leftovers within 2 hours!

Safe in fridge 3-4 days

Safe frozen, but use within 2-6 months for best quality.

Leftover turkey should be cut into smaller pieces, and store items separately in smaller containers.

Be sure to pack leftovers in a cooler if traveling.

Reheat thoroughly to a temperature of 165 °F.

Remember, bacteria that cause foodborne illnesses can't be smelled or tasted!

FOR MORE INFORMATION:
Visit foodsafety.gov

If you have a specific question, call the USDA Meat and Poultry Hotline at 1-888-MPHOTLINE or visit AskKaren.gov. Visit PregunteleaKaren.gov for questions in Spanish.



Proper Posture for Leaf Raking



Lifting properly

Keep back straight and bend with the knees and hips



One hand near top for leverage



Switch hands every few minutes



Hold rake close to body



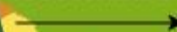
Don't bend forward at waist



Legs slightly bent and weight distributed evenly in center



Place front foot forward



Christmas Tree Safety



As you deck the halls this holiday season, be fire smart. A small fire that spreads to a Christmas tree can grow large very quickly.



PICKING THE TREE

- Choose a tree with fresh, green needles that do not fall off when touched.



PLACING THE TREE

- Before placing the tree in the stand, cut 2" from the base of the trunk.
- Make sure the tree is at least three feet away from any heat source, like fireplaces, radiators, candles, heat vents or lights.
- Make sure the tree is not blocking an exit.
- Add water to the tree stand. Be sure to add water daily.



LIGHTING THE TREE

- Use lights that are listed by a qualified testing laboratory. Some lights are only for indoor or outdoor use.
- Replace any string of lights with worn or broken cords or loose bulb connections. Read manufacturer's instructions for number of light strands to connect.
- Never use lit candles to decorate the tree.
- Always turn off Christmas tree lights before leaving home or going to bed.



After Christmas

Get rid of the tree after Christmas or when it is dry. Dried-out trees are a fire danger and should not be left in the home or garage, or placed outside against the home.

Check with your local community to find a recycling program.

Bring outdoor electrical lights inside after the holidays to prevent hazards and make them last longer.

FACTS

- ! **One quarter** of home Christmas tree fires are caused by electrical problems.
- ! Although Christmas tree fires are not common, when they do occur, they are more likely to be serious.
- ! A heat source too close to the tree causes roughly **one in every four** of the fires.

IN CASE OF POWER FAILURE

- Cell phone, with a portable charger & extra batteries
- Battery-powered radio, with extra batteries
- National Oceanic & Atmospheric Administration (NOAA) weather radio



KEEP YOUR FAMILY SAFE

Make a **Family Communication Plan**. Your family may not be together during an extreme winter event, so it is important to know how you will contact one another, how you will get back together, and what you will do during an emergency.



VISIT READY.GOV



USING HEAT SAFELY

- Turning on the stove for heat is **not safe**; have at least one of the following heat sources in case the power goes out:
 - Extra blankets, sleeping bags, and warm winter coats
 - Fireplace with plenty of dry firewood or a gas log fireplace
 - Portable space heaters or kerosene heaters



GENERATOR SAFETY

- Never use an electric generator indoors, inside the garage, or near the air intake of your home because of the risk of carbon monoxide poisoning.
- Do not use the generator or other appliances if they are wet.
- Do not store gasoline indoors where the fumes could ignite.
- Use individual heavy-duty, outdoor-rated cords to plug-in in other appliances.

SPACE HEATER TIPS:

ONLY USE ELECTRIC SPACE HEATERS WITH AUTO SHUT-OFF SWITCHES & NON-GLOWING ELEMENTS

- Never place a space heater on top of furniture or near water.
- Never leave children unattended near a space heater.



PLUMBER'S CORNER

- Let your taps drip continuously
- Keep the indoor temperature warm & open cabinet doors to warm the air around pipes.
- Fill the bathtub or have bottled water on hand during a deep freeze

If your pipes do freeze, **DO NOT** thaw them with a torch. Rather thaw the pipes slowly with an electric hair dryer.

KEEP HEAT SOURCES AT LEAST **3 FEET** AWAY FROM FURNITURE & DRAPES 



SAFETY EQUIPMENT

to have nearby when using heat sources

- Chemical fire extinguisher
- Working smoke alarm
- Carbon monoxide detector

LOOKING TO DIG DEEPER?

Summit Training Source has a ton of winter training to keep you out of danger.

Check out the links below 

TO GRANDMOTHER'S HOUSE WE GO

Minimize travel, but if travel is necessary, keep the following in your vehicle:

- Cell phone, portable charger, & extra batteries.
- Battery-powered radio with extra batteries
- Flashlight with extra batteries
- Canned compressed air with sealant for emergency tire repair
- Waterproof matches and a can to melt snow for water
- Windshield scraper
- Extra hats, coats, & mittens
- Water
- Tire chains
- Road salt & sand
- Booster cables
- Emergency chains
- Shovel
- First aid kit
- Tool kit
- Road maps
- Compass
- Paper towels
- Blankets
- Snack food
- Rope/chains



CHRISTMAS TREE PET SAFETY TIPS

1. TINSEL

Avoid decorating with tinsel. If swallowed, tinsel can obstruct a pet's digestive system.

2. PLASTIC ORNAMENTS

Choose plastic ornaments over glass ones. Shattered glass ornaments can harm pets.

3. CHOCOLATE

Don't decorate with chocolate. That chocolate ornament may be adorable, but it's also toxic to pets.

4. STABILITY

Make sure the tree is stable. Curious pets can knock over a tree, causing harm and making a mess.

5. ELECTRICAL CORDS

Hide electrical cords. Cords can trip excited pets or electrocute pets if they chew on them.

6. CHEMICALS

Don't add chemicals to the Christmas tree water. Chemicals intended to prolong plant life may harm animal life.

7. PRESENTS

Don't put the presents out just yet. Inquisitive pets may try to open them ... and be disappointed when it's not for them.



Firearm Safety Reminders for Hunting Seasons

It's a busy time of year for the North Carolina hunting community. Black powder and gun deer hunting seasons begin to open this month, as well as duck, bear, small game and other hunting seasons. The N.C. Wildlife Resources Commission reminds hunters to follow these firearm safety tips.

“Always positively identify your target before pulling the trigger,” said Carissa Daniels, engagement & education manager at the Wildlife Commission. “Sounds obvious, but it's easy to let anticipation and excitement cloud your judgment. Collect yourself and be aware of your surroundings. To ensure the safest shot, make sure there are no houses, vehicles, powerlines, livestock or people in front of or behind your target.”

Additional important rules of firearm safety are:

- Always point a firearm in a safe direction.
- Treat every firearm as if it were loaded. Never assume a firearm is unloaded.
- Use binoculars, rather than a rifle scope, to identify the target.
- Keep your finger out of the trigger guard and off the trigger until ready to shoot.
- Be sure of your target, as well as what's in front of and behind it.

Any person hunting bear, feral swine, rabbit, squirrel, grouse, pheasant or quail with the use of firearms must wear a cap or hat made of hunter orange material or an outer garment of hunter orange visible from all sides. Anyone hunting deer during a deer firearm season, regardless of weapon, must wear hunter orange visible from all sides. This includes archery hunters that hunt on Sunday during the deer firearm season. This requirement does not apply to a landholder, his or her spouse and children if they are hunting on the landholder's property. Non-hunters using game lands, such as hikers and birders, are also encouraged to wear blaze orange so they can easily be seen by hunters and other users.

For more information about general hunting regulations, hunting seasons, hunting licenses, Hunting Heritage Apprentice Permits and the Hunter Education Program, go to ncwildlife.org or call 888-248-6834.





“Happy Holidays

to you and your family

& Best Wishes For A

Happy New Year.”

YADKIN COUNTY



EMERGENCY SERVICES

The Yadkin County Fire Marshal's Office is proud to serve the citizens of Yadkin County by promoting the importance of fire safety through education, inspections, and investigations. The Fire Marshal's Office functions under the direction of the emergency services director.

The Fire Marshal's Office is responsible for various duties, which include:

- County Fire Inspection Program
- Fire / arson investigations
- Budget preparation
- Coordination between county government and county fire departments
- Fire prevention programs
- Response to emergency situations

Ricky Leonard, Fire Marshal

Phone: 336-849-7915

Email: RLeonard@yadkincountync.gov

Emergency: 9-1-1

Disclaimer: Although every effort is made to ensure the accuracy, currency and completeness of the information, Yadkin County Fire Marshal's Office (YCFMO) does not guarantee, warrant, represent or undertake that the information provided is correct, accurate or current. YCFMO is not liable for any loss, claim, or demand arising directly or indirectly from any use or reliance upon the information