



COUNTY OF PRINCE WILLIAM

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DEPARTMENT OF
FIRE & RESCUE

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PRESS RELEASE

**For Immediate Release
November 6, 2009**

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Turkey Fryers -- Don't Sacrifice Safety for Good Taste

Thanksgiving Day is almost here and for more and more people that means fried turkey. Stores are full of various models of turkey fryers and often they are only used once a year, making consumers more likely to not be familiar with the dangers. Packaging on some turkey fryers may display independent product safety testing labels; however Underwriters Laboratories, Inc. indicates that although fryers produce a great –tasting turkey -- it's not worth the risk. Turkey fryers are not safe to use, according to the National Fire Protection Association, and discourages even well-informed and careful consumers about the dangers in using turkey fryers except when used by properly trained professionals using professional quality equipment.

According to Consumer Product Safety Commission, improper use of turkey fryers has attributed to more than 112 fires and burns. Approximately 60% of the injuries sustained from home cooking fires are caused by victims attempting to fight the fire. Here are some additional dangers, if you are considering this method of cooking:

- Hot oil can spill or splash during the cooking process, especially when placing the turkey in the fryer or when removing it.
- Fryers designed for outdoor use with or without a stand are prone to collapse causing a major hot oil spill.
- Cooking oil is combustible. If heated beyond its cooking temperature (375°), its vapors can ignite.
- Steam can result from hot cooking oil exposed to snow or rain causing a splattering of the hot oil leading to burns.
 - **DO NOT** use in a garage, barn or under eaves in an effort to avoid inclement weather.

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- Frozen or partially frozen turkeys, when cooked, will cause the hot oil to splatter or produce hot steam.
- The use of turkey fryers in close quarters poses a burn hazard/danger to children and others in the home.

As an alternative to this cooking method, Assistant Chief Hadden Culp, Fire Marshall for the Prince William County Department of Fire and Rescue (www.pwcgov.org/fire), states, "If you have a preference of having your turkey prepared in this manner, seek out establishments that cater to this method of cooking, i.e. grocery stores, specialty food retailers and restaurants. These particular establishments employ professionals who are knowledgeable and skilled in this method of cooking while implementing appropriate fire and life-safety measures."

To view a video presentation of the dangers of turkey frying, visit the Underwriters Laboratories, Inc. at <http://www.ul.com/consumers/turkeys.html>.

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