

“TURKEY DEEP-FRYING & FIRE SAFETY”

A crispy and juicy turkey may be delicious – provided you don't explode the turkey and set the house on fire. That's why the Fair Lawn Fire prevention Bureau urges all residents to be mindful of potential fire hazards when deep-frying your turkey this holiday season.

To avoid a conflagration in your home, the following tips on deep-frying your bird are offered:

- Don't overfill the pot with oil – avoid spillover when placing the turkey in the pot.
- Thaw the turkey before frying.
- Never put a frozen turkey in a deep fryer as it will likely explode.
- Turn off the flame when placing the turkey into the oil.
- Fry outside and a safe distance away from the house.
- Do not leave the cooking pot unattended.
- Keep a grease-fire approved fire extinguisher nearby.

Call Fire Official Angelo Castronovo at 201-794-5408

Castronovo@Fairlawn.org for this or any matter regarding fire prevention and safety.