

Task Force Forager Safety Corner

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Welcome to the 30 NCR Safety Corner. Our mission is to make sure that our Soldiers, Sailors and Airmen all make it home safely. Here at the 30 NCR we use a proactive approach in all aspects of safety. We track mishaps, which can range from faulty equipment to being complacent in a job they have done over and over. We just don't stop with our troops for safety. We also like to bring it home to our families. The Safety Department has included a holiday safety tip. Here from the Safety Department we wish you a safe and Happy Thanksgiving.

Safety Tips for Turkey Fryers

Here are some of the hazard scenarios:

- House fires associated with turkey fryers leading to injuries and property damage.
- Ignition of oil used with turkey fryers. This was often related to oil reaching excess temperatures or oil contacting the open flame of the fryer.
- Splashing of hot oil causing burns.

The majority of reported incidents occurred while the oil was being heated, prior to adding the turkey. For this reason, it is very important consumers monitor the temperature of the oil closely. If any smoke at all is noticed coming from a heating pot of oil, the burner should be turned off immediately because the oil is overheated.

There is a risk of injury resulting from splashing due to the cooking of partially frozen meats. Thoroughly thaw and dry ALL meats before cooking in hot oil. One reported burn incident occurred when partially frozen chicken wings were added to hot oil in a turkey fryer.

Use the following safety guidelines for people who choose to fry turkeys:

- Keep fryer in FULL VIEW while burner is on.
- Place fryer in an open area AWAY from all walls, fences, or other structures.
- Never use IN, ON, or UNDER a garage, breezeway, carport, porch, or any structure that can catch fire.
- Raise and lower food SLOWLY to reduce splatter and avoid burns.
- COVER bare skin when adding or removing food.
- Check the oil temperature frequently.
- If oil begins to smoke, immediately turn gas supply OFF.
- If a fire occurs, immediately call 911. DO NOT attempt to extinguish fire with water.

For safest operation, use the following guidelines as you prepare to use a turkey fryer:

- Make sure there is at least 2 feet of space between the liquid propane tank and fryer burner.
- Place the liquid propane gas tank and fryer so that any wind blows the heat of the fryer away from the gas tank.
- Center the pot over the burner on the cooker.
- Completely thaw (USDA says 24 hours for every 4 to 5 pounds) and dry turkey before cooking. Partially frozen and/or wet turkeys can produce excessive hot oil splatter when added to the oil.
- Follow the manufacturer's instructions to determine the proper amount of oil to add.



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