



Safety Message of the Day for IMEA Members



Thanksgiving Safety Message

Thanksgiving is a wonderful time to gather with friends and family, eat delicious food, watch football (or the parade!), and travel to visit loved ones. While enjoying the holiday, and as things might get hectic, it is important to always keep safety in mind.

Top safety hazards during the Thanksgiving holiday include:

FIRE ... kitchen fires, candles and outdoor deep fryers.

FOOD ... choking and poisoning, cuts and burns during food preparation.

TRAVEL ... car accidents, driving while intoxicated or distracted.

KITCHEN SAFETY

- * Keep children away from the stove.
- * Do not leave the house while the turkey is cooking.
- * Ensure the kitchen floor is kept clear and doesn't have any trip hazards.
- * Keep matches, lighters, candles and knives out of the reach of children.

HOLIDAY FIRE PREVENTION TIPS

- * Keep baking soda on hand to put out kitchen fires.
- * Do not leave food cooking or the stove unsupervised.
- * Make sure smoke alarms are working.
- * A household fire extinguisher should always be nearby.
- * Do not leave candles burning unattended and do not burn candles near flammable items like curtains or potpourri.
- * Follow all instructions carefully when using a deep fryer and monitor closely!

FOOD SAFETY

- * Always wash your hands after handling raw or under-cooked poultry.
- * Use separate cutting boards for raw meat and produce to prevent cross-contamination.
- * The USDA recommends cooking the turkey at a minimum of 325 degrees. Use a food thermometer and cook the turkey to an internal temperature of 165 to 180 degrees to ensure the turkey is cooked thoroughly and to avoid illness caused by consuming under-cooked poultry.
- * Store leftovers within 2 hours or toss them.