

## SAFETY TALK

Date:

**Environmental Health and Safety Newsletter** 

**November 2016** 

## **Holiday Meal Safety**

The holidays would not be the same without friends, family and a large meal. Thanksgiving Day has more than double the number of home cooking fires than an average day according to the U.S. Fire Administration. In fact, each year more than 4,000 fires occur on Thanksgiving Day. Here are some tips to keep everyone safe during these special days.

- Never thaw a turkey at room temperature because this promotes the growth of dangerous bacteria. The safest way to thaw a turkey is to thaw it in the refrigerator. You should do this with the turkey still in its own unopened wrapper breast facing up and placed on a tray. The accepted rule of thumb for time is 1 day refrigerator thawing for every four pounds of turkey.
- Start holiday cooking with a clean stove and oven. Ensure all decorations and other clutter is away from the cooking surfaces.
- When cooking, do not wear clothing with loose sleeves or dangling jewelry. The clothing can catch on fire and the jewelry can catch on pot handles, causing spills and burns.
- Cook on the back burners when possible and turn pot handles in so they don't extend over the edge of the stove, especially if you have children or pets.
- Candles are often part of holiday decorations. Candles should be located where children will not be tempted to play with them, and where guests will not accidentally brush against them.
- When it's time to cut the turkey, be sure to utilize a sharp knife.
   Sharp knives cut easier than dull ones and you're less likely to cut yourself accidently.
- With a large family gathering and a larger than usual meal, leftovers are on the table a little bit longer than usual. In general, if it has been left out over two hours you should not keep it. It should just be thrown out
- Make sure all stoves, ovens, and ranges have been turned off when you leave the kitchen
- Set timers to keep track of turkeys and other food items that require extended cooking times

Department:	
Supervisor (please print):	
Supervisor Signature:	
Employee Participants:  **Please Print Clearly**	Signature

## **Environmental Health and Safety**

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Supervisor must perform safety talk for the noted month and ensure all employees sign off on this form. Completed form is to be kept on file by department.

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