

# Two of every five home fires start in the kitchen.



Since Thanksgiving is the leading day for home cooking fires, carve out some time this holiday season to practice kitchen safety and keep your family safe.

- 1 Stay in the kitchen when you are frying, grilling, or broiling. If you are simmering, baking or roasting, remain at home and check the food often. Set the timer as a reminder.
- 2 Dull knives require more pressure, which increases the potential for injury. Use a sharp knife and keep your cutting board secure by using a non-skid pad.
- 3 Before cooking your turkey, ensure it is completely thawed by either cold water, a refrigerator or in a microwave oven.
- 4 Keep anything that can catch fire-pot holders, towels, food packaging- away from the stovetop. Always keep a lid nearby to smother small grease fires.
- 5 Sign up for Smart911 to provide important information to 9-1-1 call takers and first responders in case there is an emergency in your kitchen.



**Pike County 911**  
**670-6600**

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**Troy Fire Department**  
**566-5943**

[www.troyal.gov](http://www.troyal.gov)  
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