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SG #14-04

Thanksgiving Safety

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Thanksgiving is a holiday that brings friends and family together to share a good meal, conversation and laughter. But Thanksgiving also comes with several health hazards, including an increased chance of fires, food poisoning, and travel accidents. Take a few minutes to review these Thanksgiving Day safety tips, and enjoy the holiday without worry.

•Food Poisoning. Follow these steps to ensure your Thanksgiving feast stays safe:

- Safely cooking a turkey starts with correct defrosting. The turkey can be thawed in the refrigerator, submerged in water in leak-proof packaging, in a microwave.
- Cook the turkey immediately after thawing. Don't slow cook or partially cook the turkey, and check the temperature with a meat thermometer.
- Leftovers need to be put away within two hours after serving the food.
- Food should be stored in shallow containers. Meat should be removed from the bone before being put away.

Fire. The average number of cooking fires doubles on Thanksgiving. Here are several easy ways to avoid fires:

Don't leave the kitchen while frying and grilling. If deep frying a turkey, keep the fryer outside, away from walls, fences and other structures.

Keep the fryer away from moisture to avoid burns from steam and spattering oil.

Use a timer and do kitchen checks when simmering, baking, broiling and roasting.

Keep pot holders and food wrappers 3 feet away from the stove or other hot surfaces. Kids should stay 3 feet away too. Make sure the handles of pots and pans are facing inward.

Avoid loose clothes, especially those with long sleeves, while cooking.

Make sure all candles and smoking materials are put out after the guests leave.



Thanksgiving Travel Safety. Follow these Thanksgiving travel tips to keep everyone safe on the road:

Pack an emergency road kit in case of a breakdown or accident.

Make sure to include a flashlight, shovel, first aid kit, flares, pen, and paper. Also, don't forget a blanket to stay warm.

Make sure to have a copy of your car insurance card in your glove box and/or wallet/purse.

**** Any poultry needs special attention when handling. Thawing a frozen turkey the proper way is important to the safety of your family. 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.**

Manage The Risk – Protect The Force

For additional information contact:

Your Unit Addition Duty Safety Officer (ADSO) or Collateral Duty Safety Person (CDSP), or

USAG Installation Safety Office: Fort Stewart Office @ 912-767-7880; Hunter Army Airfield Office @ 912-345-4905.