



# SEMPER SAFE

## *“Thanksgiving Day”*

Thanksgiving is a time to reflect on all that you have to be thankful for. Along with that comes well deserved time off from work, opportunity for spending valuable time with family and friends and enjoying the traditional Thanksgiving meal. For most service members the Thanksgiving Holiday involves traveling on seasonally crowded roadways, while others may be preparing the Thanksgiving meal, both of which can present many unique challenges. When performing any task that has potential safety hazards it is our responsibility to assess the risks and make good choices. See the following tips to assist you in having a safe and enjoyable Thanksgiving holiday.

**Holiday Travel:** Thanksgiving is one of the most traveled holidays. Because hazards increase with personal travel, it is important that you concentrate on safety, increase your risk management efforts, and maintain situational awareness while driving at all times. Ensure to obey the posted speed limits and plan on taking rest breaks to prevent from becoming over fatigued. Slow down and turn headlights on when driving in inclement weather. Planning ahead is the key to safe travel, remember Don't Drink and Drive!

**Holiday Meal:** If you're one of the many that will be deep frying a turkey, don't become one of the statistics due to an avoidable mishap. Deep frying a turkey involves many risks, but can be done safely if managed properly. Follow the instructions provided by the manufacturer of the fryer or you can access multiple sites on the internet that provide safety tips and some pretty good recipes too. Underwriters Laboratories recommends that if consumers use turkey fryers to cook their birds, they consider the following suggestions to minimize potential risk:

- Make sure you use turkey fryers outdoors at least 10 feet from homes, garages and porches.
- Set the fryers on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you don't watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer, even after cooking is done. The oil inside the cooking pot can remain dangerously hot for hours after use.
- Do not overfill the fryer to avoid oil spill over.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. When possible, wear safety goggles to protect your eyes from potential oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes hot oil to spill over, potentially causing a fire.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgment when attempting to fight a fire. If the fire is manageable, use an all-purpose fire extinguisher. If the fire increases, immediately call 911 for help.

**As Marines, Sailors and Civil Servants we live by our core values. So think before you jeopardize the safety of yourself, your fellow Marines, Sailors, civilian employees or family members, and remember SEMPER SAFE**