

# SAFETY ALERT!

**Title:** Deep Frying a Turkey Safety Awareness **Issue Date:** Nov. 2019

## Description:

Deep-frying the holiday turkey is a popular method across the United States, largely due to the short cooking time involved (about 3 minutes per pound, versus several hours of roasting in the oven). However, care must be taken to avoid injury or fire. Hot oil turkey fryers are so risky, in fact, Underwriters Laboratories refuses to certify them with the “UL approved” mark. With that in mind, here are some safety tips to ensure that your turkey frying experience is a safe one:



DOs



Choose a safe open area outside



Use oil with a high smoking point



Wear protective mitts or gloves



Prevent oil spills and check the thermometer frequently



Create a 3-foot “kid and pet free zone” around fryer



DON'Ts



Leave the fryer unattended



Submerge a frozen turkey



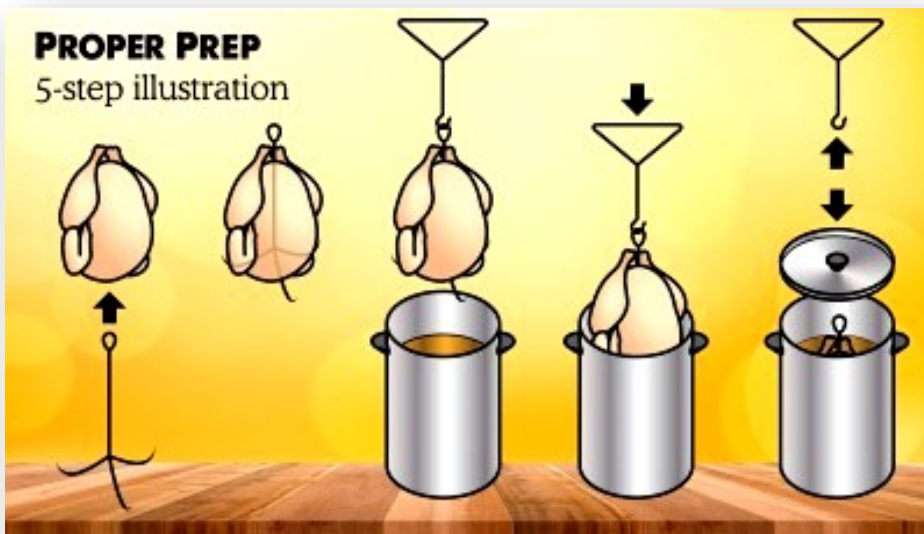
Let children/pets near fryer



Let the oil exceed 350° F



Fry a turkey without an all-purpose fire extinguisher



Contact the Department of Environmental Health, Safety and Risk Management with any questions or concerns.  
Email: [EHSRM@utrgv.edu](mailto:EHSRM@utrgv.edu) Main Line: (956) 665-3690  
Laura De Jesus, CSP - EHS Program Manager  
Emergency contact: (956) 882-4911

