



THE MARYLAND WING THANKSGIVING SAFETY BULLETIN

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GREETINGS. Please take a few minutes to review the information in this safety bulletin. Every holiday has its own hazards and the Thanksgiving holiday, as pleasant as it can be, is no exception. In fact I would encourage you to use this publication as one of your risk management tools. Keep yourself, your friends and family, and CAP safe during this celebration.



Civil Air Patrol members are accustomed to **FIRE SAFETY** training—but please remember to take that training home. The National Fire Protection Association offers the following:

WARNINGS:

1. Thanksgiving is the peak day for home cooking fires with more than three times the daily average for such incidents.



2. Unattended cooking is by far the leading contributing factor in cooking fires and fire deaths. Cooking causes half of all reported home fires and nearly two of every five home fire injuries, and it is a leading cause of home fire deaths.

3. On Thanksgiving day alone, an estimated 1,446 home cooking fires were reported in 2023, reflecting 388 percent of the daily average. For structure fires occurring on Thanksgiving Day – 80% are due to cooking. And those cooking fires account for 40% of the civilian injuries sustained in structure fires that occurred on Thanksgiving.

PREVENTATIVE MEASURES:

1. Stay in the kitchen when you are cooking on the stove top so you can keep an eye on the food. Stay in the home when cooking your turkey, and check on it frequently.

2. Keep children away from the stove. The stove will be hot and kids should stay three feet away. Also make sure kids stay away from hot food and liquids. The steam or splash from vegetables, gravy, or coffee could cause serious burns.

4. Keep knives out of the reach of children. Be sure electric cords from an electric knife, coffee maker, plate warmer or mixer are not dangling off the counter within easy reach of a child. Keep matches and utility lighters out of the reach of children — up high in a locked cabinet.

5. Never leave children alone in room with a lit candle.

6. Keep the floor clear so you don't trip over kids, toys, clothing, books, and so on.

7. Make sure your smoke alarms are working. Test them before the holiday begins.



FOOD SAFETY

1. Keep foods separated to prevent the migration of germs.

2. Wash your hands frequently.

3. Cook food thoroughly.

4. Keep food out of the bacteria growing danger zone of 40-140 F.

5. Know that raw flour and eggs can have germs. Use pasteurized eggs for dishes containing raw eggs.

6. Refrigerate foods quickly. Keep everything clean.

7. Keep pets away from all foods at all times.



The Thanksgiving holiday is a great time for family and fun. Many people will be on the road so please remember to be a defensive driver. And if you wish to imbibe, find yourself a designated driver. Do not make yourself or others a statistic.



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UNIT HOLIDAY CELEBRATIONS AND GATHERINGS

Many units take the meeting day prior to the day of a holiday to celebrate together. It is a great tradition, but please remember risk does not take a holiday. Treat each meeting with the same safety precautions as any other. Especially during holiday gatherings as there is increased risk from spoiled food, cooking fires, injuries during games, slips, and falls.



As much as there is significant road traffic on Thanksgiving Day, it is the heaviest airline travel day as well. Airspace, especially in the greater

Washington/Baltimore area, will be utilized at high capacity. Please ensure that you are not only aware of the air traffic around you, but also that your navigation is such that there are no airspace incursions. Violating airspace restrictions is not only a legal problem, but increases the risk of a mid-air collision. Situational awareness and due diligence will provide that opportunity for giving thanks.



Airline flying during Thanksgiving can involve risks such as crowded airports, potential flight delays due to high passenger volume, and bad weather. It's advisable to plan ahead, book flights early, and stay informed about any changes to your travel itinerary.



A final word. As Americans and members of Civil Air Patrol, we have much to be thankful for. Pass it on. May peace and safety be yours this Thanksgiving.



DEEP FRYING A TURKEY—SAFETY CONSIDERATIONS



When deep frying a turkey there are several safety factors to consider. Begin by ensuring you have the proper frying equipment, follow all instructions, wear protective clothing (long sleeves, oven mitts, apron, and so on) and that you have a fire extinguisher available and close.

Deep frying a turkey can lead to serious injuries, including burns and fires, especially if the turkey is frozen or partially thawed. Each year, deep fryer accidents result in numerous injuries and significant property damage.

Make sure to you choose a turkey that is the appropriate size and weight for your deep fryer. It is recommended to deep fry turkeys that are between 10 and 15 pounds. When deep frying a larger turkey you run the risk of uneven cooking and the overflow of the oil in your fryer.

If using a frozen turkey make sure to fully thaw your turkey to prevent oil splattering. Allow 24 hours of thawing in the refrigerator for every 4 pounds of turkey. Never deep fry a partially frozen turkey...**they can explode.** And please dry your turkey inside and out with paper towels to remove all moisture before emersion.

