

November 25, 2019

"For Safety's Sake - Do Something"



SSOE GROUP IS A PROJECT DELIVERY FIRM FOR ARCHITECTURE, ENGINEERING, AND CONSTRUCTION MANAGEMENT.

THANKSGIVING SAFETY

Turkey Safety

- A fresh turkey should be refrigerated and cooked within two days of purchase.
- Thaw frozen turkey in the refrigerator and allow 24 hours for every 4-5 lbs.
- When thawing turkey in cold water, submerge the turkey (wrapped in leak-proof packaging) in very cold water (every 1 lb. needs 30-minutes to thaw). The water should be changed every 30-minutes.
- Cook immediately after thawing.
- Consider cooking the stuffing separately to reduce the risk of bacterial growth in the body cavity of the turkey.
- Use a thermometer on the innermost part of the thigh and wing, as well as the thickest portion of the breast, to ensure that the turkey is well cooked.
- Wait 20-minutes to carve giving the juices time to settle.
- Keep clean! Wash your hands with soap and water before and after handling food. Keep all surfaces and utensils clean.

Cooking Safely

- Start with a clean cooking surface.
- Never leave cooking food unattended.
- Turn pot handles in so they don't extend over the edge of the stove.
- Don't wear clothing with loose sleeves that can catch on fire.
- Be sure to keep a fire extinguisher in the kitchen, and know how to use it.
- Be sure electric cords from an electric knife, coffee maker, plate warmer, or mixer are not dangling off the counter.
- Double-check the kitchen before you leave making sure appliances are turned off.
- Have activities for the kids to keep them out of the kitchen while cooking.

**Safety always.
Home, work, and play.**

HAVE A SAFE THANKSGIVING

Responding to a Cooking Fire

- Never douse a grease fire with water.
- Turn off the burner, smother the flames with a lid (wearing an oven mitt).
- Douse the fire with baking soda.
- Only attempt to extinguish a fire in its early stages, when it's small.
- Once the fire is extinguished, turn the heat off and let the pot cool.
- Always have an escape route.
- Evacuate if you cannot control the fire.

Thanksgiving is
the leading day
of the year for
home fires, usually
in the kitchen.

