



## Space Heater Safety – Don't Get Burned



## Talking Turkey – Tips for Cooking Your Holiday Bird

The U.S. Consumer Product Safety Commission (CPSC) (<http://www.cpsc.gov/>) reminds users to be cautious when using space heaters this winter.

Both fixed and portable heaters are associated with an estimated 21,800 residential fires every year. **Nearly 300 people die each year in fires started by these heaters.**

If you use space heaters at work or at home, consider following these basic safety tips for buying and using space heaters. (3K054)

- Place the heater on a **level, hard, and nonflammable surface**. Do not place on carpet.
- Keep the heater **at least three feet** from bedding, drapes, furniture, or other flammable materials.
- Choose a space heater that has been **tested and certified** by a nationally recognized testing laboratory. (e.g. Underwriters Laboratory)
- **Turn the space heater off** if you leave the area and when you go to sleep.
- **Install a smoke detector with fresh batteries** in each level of the house and a **carbon monoxide detector** outside your sleeping area. (3J386)
- **Inspect** gas and kerosene space heaters **annually** in accordance with manufacturer recommendations.
- **Check** condition of heater and electrical cords prior to use – clean, undamaged.
- **Ensure** that electrical heaters are equipped with tip-over switches

The United States Department of Agriculture - Food Safety and Inspection Service recommends the following steps be taken to make sure your guests leave your holiday table healthy.

- **Never defrost a turkey at room temperature** - defrost in the refrigerator - allow 24 hours of defrosting time for each 5 pounds of turkey.
- Turkey can be more quickly defrosted in cold water, **but should be wrapped in leak-proof plastic. Change the water every 30 minutes.** Fresh turkeys should be purchased one or two days before cooking. Keep thawed turkey refrigerated until cooking.
- To avoid contamination, **don't let raw turkey touch other foods**, and thoroughly wash everything it comes in contact with, including hands. (37033)
- Cook your turkey at an oven temperature **no less than 325°F.**
- Cook the turkey until it reaches **170°F in the breast and 180°F in the thigh.**
- Leftover turkey should be **refrigerated or frozen within two hours and consumed within four days.**

For more information on turkey and other food safety, please see [www.fsis.usda.gov](http://www.fsis.usda.gov).