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## DOH-COLLIER HIGHLIGHTS HOLIDAY SAFETY TIPS FOR A SAFE AND HEALTHY SEASON

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**Naples, Fla.** — Fires, falls, and food safety should be a priority year-round, but even more so during the busy holiday season. In fact, according to the U.S. Fire Administration (USFA FEMA), the top three days of the year for home candle fires are Christmas, New Year's Eve, and New Year's Day; and more than 1/3 of home decoration fires are caused by a candle. When decorating for the holiday season it is important to make safety a priority.

The Florida Department of Health in Collier County (DOH-Collier) wants to remind residents and visitors to remain safe and healthy this holiday season by following these safety tips:

**Candle Safety-** Help avoid fires in your house by keeping all candles away from children, pets, trees, and curtains. Candles should be at least 12 inches away from anything that burns.

**Fire Safety-** The Centers for Disease Control (CDC) recommends testing your smoke detectors and carbon monoxide detectors in your home once a month and replace the batteries twice a year.

**Tree Safety-** If you have a real tree in your house this season, keep it watered. A tree that is not well watered is very dangerous and can turn into a fire hazard. It is best to water the tree every day and dispose of the tree after the holidays or when it is dry.

**Decoration Safety-** Use step stools or ladders while putting up decorations. Never stand on furniture this can result in an injury.

**Shoe Safety-** When putting up holiday lights and other decorations make sure to wear protective and sturdy shoes inside or outside of the house. No flip flops!

**Oven Safety-** Always use an oven mitt while taking food out or putting food into the oven.

**Kitchen Safety-** While in the kitchen make sure to remove any scarves, long necklaces, or flowy clothing. These items can be a hazard while cooking and baking.

**Food Safety-** Before and after handling raw meat, poultry, eggs, and seafood make sure to wash your hands with soap and water for 20 seconds. Cook all foods to the proper temperature by using a food thermometer. If you do not have one, purchase one! Baking holiday sweets might come with the temptation of eating the dough or batter, but that is not safe. Make sure to refrigerate perishable food within 2 hours. If the temperature is above 90 degrees Fahrenheit, chill food within 1 hour.

Follow these safety tips to ensure you and your family stay safe and healthy!

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