



The Village of Woodmere



"Gateway to the Chagrin Valley"

27899 Chagrin Boulevard • Woodmere Village, Ohio 44122
Village Hall 216-831-9511 Fire Station 216-292-4103 ext. 1232/1234

Johnny J. Brewington
Fire Chief

Dial 911 for Emergency Service

TO: Mayor Benjamin I. Holbert III and Members of Council

SUBJECT: Monthly Report to Council – November 2021
(Reporting Period: 10/14 /21 to 11/9/21)

Meetings: COVID-19 Workforce Shortage, FirstNet, Leveraging City and Community Partnership to Address Ohio Billing EMS and Fire Solution, COVID-19, Ohio Fire Chiefs (Legislative and Safety, Health and Wellness) and Cuyahoga County Fire Chiefs

Fire Prevention: Pet People and Sur La Table

Public Relation: Lift Assist and Smoke Alarms

Received Mutual Aid (Pepper Pike)

Station: Exhaust system unit damage, Engine 1 (Generator Exterior Switch, Ladder Rack, Pressure Relief Valve are Out of Service; Warning Lights and Jump line Switch are malfunctioning and air pressure leak), SCBA Cylinders (End of life-15years), Suction Unit Battery (End of Life – Likepak-12 Batteries and Cascade System (Out of Service), portable/apparatus radios nearing end of life/software mandate) and need turn-out gear for new employees.

Staffing: Scheduling Impact of COVID-19: 4 Home Quarantines, 7 Positive COVID-19 EMS Transports, 3 Members Tested COVID-19 Negative, 8 Members Tested COVID-19 Positive and 1 member resigned.

Training: EMS: Care of Pediatric COVID-19 Patients, Hand and Wrist Injuries, Neuro Case Studies, Driver's Training, OB/GYN and Van Assessment, The Changing Landscape of Youth Suicide and Suicidal Behavior, Trouble Shooting Stryker Power Loader Cot, and Vascular System Stroke Updates

Fire: Corporate Security Engagement, Crash Responder Safety Week, Crisis Communications, Managing Change in Critical Rooms, Progressive Discipline, Pump Operations, Radiation Meter, and Understanding Fire Apparatus Braking Efficiency, What Really Matters in Times of Crisis

Note: Submitted information for renewal of Cuyahoga County ReadyCertify Emergency Certification Program (First time certification was received in 2016) <https://ready.cuyahogacounty.us/en-US/Ready-Certify.aspx>

Make fire safety part of every recipe.

Cook Safely!
Prevent Kitchen Fires

Did you know?
Each year, from 2016 to 2018, fire departments responded to an estimated average of **189,300** home cooking fires.

These fires caused an estimated:

- 170** deaths
- 3,300** injuries
- \$443 million** in property loss

FEMA | U.S. Fire Administration | Fire is Everyone's Fight

Cooking is, by far, the leading cause of all home fires and home fire injuries. Thanksgiving Day has proven to be a particularly dangerous day; the average number of fires nearly doubles.

You can glean more insight into the findings from [2014-2016 Thanksgiving Fire in Residential Buildings data snapshot](#).

Take this opportunity to share [cooking fire safety](#) information and resources or share [USFA's social cards](#) on your social media accounts.

If you fry, fry safely!

Recipe for Preventing Turkey Fryer Fires

When you fry foods, you increase the risk of a cooking fire. Keep in mind the potential dangers of deep frying a turkey:

- ✓ Use your turkey fryer only outdoors on a sturdy, level surface well away from things that can burn.
- ✓ Check the temperature often with a cooking thermometer so the oil won't overheat.
- ✓ Determine the correct amount of oil needed by first placing the turkey in the pot with water.
- ✓ Use long cooking gloves that protect hands and arms when you handle the pot, lid and handles of a turkey fryer.
- ✓ Make sure your turkey is completely thawed before you fry it.

For more information and free resources, visit usfa.fema.gov.

FEMA | U.S. Fire Administration | Fire is Everyone's Fight

A unique risk during Thanksgiving is turkey fryers. There are 5 risks involved with frying a turkey:

1. Turkey fryers can easily tip over spilling hot oil across a large area.
2. An overfilled cooking pot will cause oil to spill over when the turkey is put inside.
3. A partially frozen turkey will cause hot oil to splatter when put in the pot.
4. Without thermostat controls, turkey fryers can overheat oil to the point of starting a fire.
5. The sides of the cooking pot, lid and pot handles can get dangerously hot.

The U.S. Center for Product Safety Commission (CPSC) created a [video](#) you can share to illustrate these risks.

To help your community understand the risks, share the following turkey fryer safety messages:

- Make sure your turkey fryer is on a sturdy, level surface and do not move it once it is in use.
- Make sure your turkey fryer is at least 10 feet from your home and not under roof eaves.
- Make sure your turkey is fully thawed without frost on it before you fry it. (USFA says 24 hours for every 4 to 5 pounds.)
- Consider using an electric or air fryer.
- If your turkey fryer does not have a thermostat, use a kitchen thermometer that attaches to the side of the pot. This will help you monitor the temperature of the oil.
- Test the amount of oil you need by filling your fryer with water. Place the turkey in the pot making sure the water covers the turkey by about ½ inch. Remove and dry turkey. Mark the water level. Dump water dry the pot and fill with oil to the marked level.
- Always use protective oven mitts. Keep children and pets at least 3 feet from the turkey fryer.