A Safe Holiday Feast

1 in 6 AMERICANS WILL GET A FOODBORNE ILLNESS THIS YEAR

FOOD SAFETY is IMPORTANT!

Follow these simple rules to ensure a SAFE holiday feast.

SHOPPING for your FEAST

- Make room for your feast in the fridge and freezer.
- Keep fresh fruits and vegetables separate from raw meat and poultry, and keep all food away from household chemicals in your shopping cart and in bags.
- Refrigerate perishable foods as soon as you get them home from the store.
- ALWAYS PAY ATTENTION to "SELL BY" & "USE BY" DATES.

BUY A FOOD THERMOMETER!

PREPARING your FEAST

WASH HANDS, SURFACES & UTENSILS between EACH FOOD-PREP STEP.

THAW FORMULA. 4 LBS. PER 24 HOURS
Put frozen turkey in a refrigerator in its original packaging. Stuff turkey just prior to cooking.

COOK TURKEY

BREAST & STUFFING to 165°F
Temperature is the only indicator that food is cooked for quality and safety. Turkey thighs are best at 175°F.

Keep hot foods above 140°F. Refrigerate all leftovers until ready to serve (40°F).

Rinse fresh fruits and vegetables just before using or consuming unless labeled "ready-to-eat" or "pre-washed."

EATING your LEFTOVERS

Leftovers cool more quickly in shallow containers. Bring gravy to a boil before re-serving.

REHEAT LEFTOVERS to 165°F

EAT & FREEZE LEFTOVERS within 3 to 4 DAYS.
EAT or FREEZE GRAVY within 2 DAYS.

FIND MORE INFO at HOLIDAYFOODSAFETY.ORG EATTURKEY.COM

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PARTNERSHIP FOR FOOD SAFETY EDUCATION

NATIONAL TURKEY FEDERATION