



STOP Foodborne Illness

Let's Talk Turkey!

When Preparing the Meal

LOOK FOR POULTRY & MEATS RAISED WITHOUT ROUTINE USE OF ANTIBIOTICS

- Thaw turkey in the refrigerator (allow 1 day per each 4-5lbs) or in cold water changed every 30 minutes (allow ½hr per lb.)

Do not thaw on the counter!

AVOID CROSS CONTAMINATION

- **Wash hands before/during/after food prep!**
- Wash food prep surfaces, cutting boards and utensils with soapy hot water between uses
- Don't use the same spoon for tasting and preparation



- Keep raw and cooked foods separate
- **COOK FOOD THOROUGHLY**
- Don't partially cook the night before
- Use a meat thermometer to ensure the thickest part of the turkey has reached an internal temperature of at least 165 °
- Wash thermometer between readings

COOK STUFFING SEPARATELY FROM TURKEY

For more information, contact STOP Foodborne Illness: 800-350-STOP or www.stopfoodborneillness.org



...America's Voice for Safe Food



When "Stuffing Your Face"

KEEP HOT FOODS HOT, AND COLD FOODS COLD

- Put small amounts on serving platters, and replenish often when serving food

USE PASTEURIZED EGGS

- Enjoy eggnog and meringues safely
- REFRIGERATE FOOD WITHIN 2 HOURS OF SERVING**

When Storing Leftovers

STORE IN SEVERAL SHALLOW CONTAINERS

- Allow for air circulation in your fridge
- Cut turkey into smaller pieces so it can cool more quickly

EAT FOODS WITHIN 3 DAYS OF REFRIGERATING

- Label and date all leftovers

- Keep food in the freezer to store for a longer time

REHEAT LEFTOVERS TO 165° & BOIL ANY SAUCES (LIKE GRAVY)

