

Have a Safe and Happy Thanksgiving

Cooking Turkey Safety

Proper internal temperatures and handling ensure your bird has no live Salmonella and nothing at your Thanksgiving table will be crossed contaminated.

Check the internal temperature of your turkey in several spots. Avoid getting the thermometer too close to bones as this throws off the reading. Once your turkey has reached 165° F, it will be at the safe-to-eat minimum temperature.

Cooking Tips:



Thaw

Move frozen turkey from the freezer to the bottom shelf of the refrigerator. Thaw turkey at a safe temperature of 40° F or below.



Clean

Remember to clean all cooking and prepping surfaces regularly. Avoid cross-contamination by keeping meats separate from everything else.



Cooking

Ensure turkey is cooked and has reached a minimum temperature of 165° F. Your oven temperature should remain at 325° F or higher throughout the cooking process.



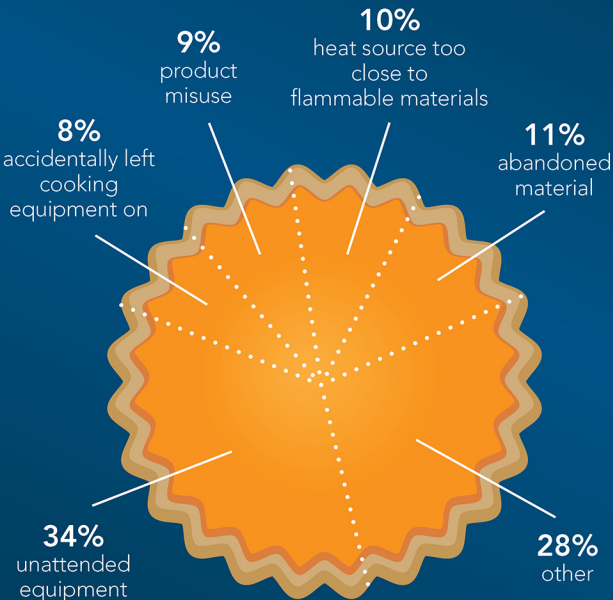
Leftovers

Refrigerate carved turkey within 2 hours from the time the turkey is removed from the oven. Store leftovers in refrigerator at 40° F or below.

Thanksgiving Day Safety

The greatest number of home cooking fires occurs on Thanksgiving Day.

Top Causes of Fire:



Safety Tips:



Stovetop

Keep an eye on the stove-top. Never leave cooking food unattended.



Children

Keep children away from the stove and other hot surfaces, hot food, and kitchen utensils.



Fryers

Use extra caution when using an outdoor turkey fryer. Follow cooking instructions carefully to avoid spills and fires.

The Most Common Thanksgiving Traditions

