Food Safety on Thanksgiving

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Preparation

- Wash your hands
  - Prevents spread of bacteria and viruses to your food
  - Use warm water and soap
  - Always wash hands after any type of contamination
- Clean and sanitize
  - Thoroughly clean any utensils before use
- Wash fruits and vegetables
  - Bacteria can spread from the outside to the inside
Turkey

- Thawing

- Separate
  - Always keep raw meat out of contact with other foods
  - Wash any surfaces or utensils

- Cooking
  - Roughly 15 minutes per pound at 325 °F
  - Cook until internal temperature reaches 165 °F
  - Check T in breast, thigh, and wing

Leftovers

- Refrigerate leftovers within 2 hours
- Store in shallow containers
  - Minimizes time spent at unsafe temperatures (40 - 140 °F)
- Do not store stuffing stuffed in turkey
- Do not eat leftovers after 4 days of storage
  - Use freezer for long term storage
Sources

- https://www.foodsafety.gov/keep/events/thanksgiving/index.html
- https://www.cdc.gov/features/turkeytime/index.html