

What's the safe minimum cooking temperature for a turkey?

HolidayFoodSafety.org

(Insert retailer name here), together with the Partnership for Food Safety Education present four simple ways to ensure a fun, tasty, and SAFE family feast this year.

CLEAN

Dirty hands and surfaces can spread bacteria throughout the kitchen. Clean cutting boards, knives, and countertops often. Always wash your hands with warm water and soap for 20 seconds before and after handling food.

SEPARATE

Using the same cutting board for meat and vegetables can spread bacteria. Keep raw meat, poultry, seafood, and eggs, and their juices away from other foods. Always use a separate cutting board for fruits, vegetables and other ready-to-eat foods.

COOK

The single most important thing to know, no matter the preparation method, is that the turkey must be cooked to a safe minimum internal temperature of 165 °F as measured with a food thermometer.

CHILL

Put extra turkey, stuffing, and other leftovers in the fridge within 2 hours.

Keep your fridge at a safe 40 °F or below as measured with an appliance thermometer. And remember, turkey and stuffing last only 3 to 4 days, so use those delicious leftovers fast.

Turkey – Time and Temp!

For a chart of turkey temp and time combinations see HolidayFoodSafety.org

For optimum safety and more even cooking it is recommended to cook your stuffing in a separate casserole.

Thermal/Conventional Oven
Open Pan Method Timetable for
Roasting a Turkey at 325 °F.

Unstuffed Turkey

8 to 12 pounds	2 ¾ to 3 hours
12 to 14 pounds	3 to 3 ¾ hours
14 to 18 pounds	3 ¾ to 4 ¼ hours
18 to 20 pounds	4 ¼ to 4 ½ hours

Look for more holiday food safety tips, tasty recipes, Fight BAC!® food labels, and other activities for the kids at HolidayFoodSafety.org

Food Safety Shopping List

Do you have these items on hand at home? If not, pick them up at your grocery store.

CLEAN

- Unscented liquid bleach or sanitizing spray
- Clean sponges
- Clean towels
- Paper towels
- Dish soap
- Hand soap
- Brush for cleaning fruits and vegetables

SEPARATE

- Two clean cutting boards—
(one for meat/poultry & one for fruits/vegetables)
- Large rimmed baking sheet to put under turkey in fridge

COOK

- Accurate food thermometer
- Aluminum foil to tent resting turkey

CHILL

- Two Appliance thermometers (one for fridge & one for freezer)
- Kitchen timer
- Shallow containers with lids for leftovers
- Food labels for leftovers
- Plastic wrap and food storage bags

HolidayFoodSafety.org

The non-profit Partnership for Food Safety Education saves lives and improves public health through research-based, actionable consumer food safety initiatives that reduce food borne illness.

www.FightBac.org

RETAILER LOGO



Safe, fun, easy, tasty. It's all at HolidayFoodSafety.org

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