Food Safety

- Cook meats, seafood, and poultry thoroughly.
- Thaw meat and poultry in the refrigerator.
- Wash surfaces, utensils, and sinks where raw meat, fish, or chicken have been prepared.
- Keep raw food separate from cooked foods.
- Wash fruits and vegetables well.
- Food requiring refrigeration should not be left out at room temperature more than 2 hours.
- Refrigerate or freeze leftovers within 2 hours.
- Always wash a utensil used to taste food before placing back into the food.
- Keep hot liquids and foods away from stove and table edges.
- Wash hands frequently.
- Encourage children to wash hands frequently for the period of time they can sing "Twinkle, Twinkle Little Star", or "Itsy-Bitsy Spider."
- For questions concerning holiday turkey preparation and cooking, call the USDA Meat and Poultry Hotline at 1-800-535-4555.

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