

# THANKSGIVING FOOD SAFETY TIPS



During the Thanksgiving Season, we here are the **Partnership for Public Health** would like to remind you that foodborne bacteria do not take holidays off, and to please:

- Make sure to cook your turkey until the internal temperature reaches 165F
- Separate raw meats and poultry from foods that will not be cooked
- Wash your hands after touching raw meat and poultry and before touching prepared foods
- Leftovers can be refrigerated for 4-6 days, longer if frozen

We invite you to look at/share some of the following links on food safety during the Holiday season.

The Partnership for Food Safety Education's website is filled with tips, recipes, and food safety advice, all in one location. The website also includes kid's activities and handy shopping organizers and checklists! You can visit this website at <http://www.fightbac.org/free-resources/holidayfoodsafetyresources/>. Additional food safety resources are available:

- **Thanksgiving - Keep Food Safe** has tips and reminders for handling and preparing a turkey and leftovers: <https://www.foodsafety.gov/keep/events/thanksgiving/index.html>
- **USDA Meat and Poultry Hotline** will be staffed on Thanksgiving Day from 8:00AM – 2:00PM EST for any cooks looking for a little help or advice while preparing their meals. This service offers specialists who also speak Spanish. 1-800-MPHOTLINE (1-800-674-6854)
- Consumers can also consult "**Ask Karen**," the virtual Food Safety Information Service representative 24 hours a day, at <https://www.foodsafety.gov/experts/askkaren/>

**Have a Happy and Safe Thanksgiving!**

**John R. Carlson**  
**Regional Public Health Resource Officer**  
**Partnership for Public Health**  
67 Water Street, Suite 105, Laconia, NH 03246  
(603) 707-5860