

Are you ready for a SAFE Thanksgiving?



Thanksgiving ~ time for family, food and good times. Are you ready for a fun and SAFE **Thanksgiving** this year?

Test your **Thanksgiving safety** knowledge here. Have some fun with this **Thanksgiving Safety Quiz**, check out the resources and share this page with your friends and family.

Most importantly, take just a little extra time to make sure your Thanksgiving holiday is safe for your loved ones. Happy Thanksgiving!

1. How should you thaw a frozen turkey?

- A. Set it out on the kitchen counter the night before.
- B. In the microwave on the "thaw" setting
- C. Run hot water over it in the sink.
- ✓ **D. In the refrigerator, according to its weight.**

2. How should you store turkey leftovers?

- A. In the same pan you cooked it in, in the refrigerator
- B. Put it in gallon freezer bags and freeze
- ✓ **C. Cut the turkey into small pieces; refrigerate stuffing and turkey separately in shallow**

containers within 2 hours of cooking. Use leftover turkey and stuffing within 3-4 days; gravy within 1-2 days; or freeze these foods.

3. After the meal, is it okay to just relax in front of the TV or take a nap?

A. Yes, just cover the food and go watch the football game.

✓ **B. No, before going off to relax you should store the leftover foods safely away to prevent bacteria growth.**

C. Yes, a nap after a huge meal is just the thing. Give the leftovers to the dog.

4. Save time and dirty dishes, just use one cutting board, spoon, fork, etc. to prepare the meal.

A. True ~ why wash so many dishes?

✓ **B. False ~ wash the cutting board frequently in hot soapy water; same with cooking utensils. Or, use separate boards & utensils.**

C. Wash dishes? Let the dog & cat help!

5. Which is safer - cooking the stuffing with the turkey, or cooking them separately?

A. It's tradition! Stuff the turkey before cooking.

B. It's safer to put the stuffing around the turkey to cook them, instead of inside.

✓ **C. It's safer to cook them separately. Stuffing should also reach a minimum temperature of 165 degrees.**

6. It's perfectly safe to share the Thanksgiving feast with our pets.

A. True

✓ **B. False**

7. The turkey's done when it's golden brown. Let's eat!

A. True! Pass the candied yams too, will ya?

✓ **B. False. Make sure the turkey reaches at least 165 degrees. Check the innermost part of the thigh and wing, and the thickest part of the breast. Check it with a food thermometer.**

Thanksgiving Safety Tip: The Turkey!

Thawing, cooking and storing the turkey

Follow food safety guidelines when thawing turkeys. Refrigerator thawing takes about 24 hours for every 4 to 5 pounds of turkey in a 40° F refrigerator. You can also thaw the turkey by leaving original wrapping intact and submerging in COLD water for approximately 30 minutes per pound, changing the water every 30 minutes.

If you're going to stuff the turkey, use a moist stuffing rather than a dry one. Heat kills bacteria better in a moist environment. You could always cook the stuffing in a separate casserole. That's what I do.

A whole turkey should be cooked to a minimum internal temperature of 165 °F throughout the bird. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast.

Cut the turkey into small pieces; refrigerate stuffing and turkey separately in shallow containers within 2 hours of cooking. Use leftover turkey and stuffing within 3-4 days or freeze them. Reheat to a temperature of 165 °F or until hot and steaming.

USDA FACT SHEET: Countdown to the Thanksgiving Holiday

As Thanksgiving approaches, cooking the traditional turkey dinner gives rise to anxieties and questions. What kind of turkey should I buy? Should I buy a frozen turkey or a fresh one? How do I store my turkey?

A few simple steps will not only ease your holiday fears, but will ensure a delicious and a safe meal for you, your family, and your friends. The following information may help you prepare your special Thanksgiving meal and help you countdown to the holiday.

- [Plan Ahead](#)
- [Fresh or Frozen](#)
- [Thawing - In the refrigerator](#)
- [Thawing - In cold water](#)
- [Thawing - In the microwave](#)
- [Preparation - The day before Thanksgiving](#)
- [Preparation - Thanksgiving Day](#)
- [Timetables for Turkey Roasting](#)
- [Use a food thermometer to check the internal temperature of the turkey](#)
- [Storing Leftovers](#)

Plan Ahead

Plan your menu several weeks before the holiday. Shopping early will ease the countdown tension for your Thanksgiving meal. Ask these questions to help plan your meal. Do you want a fresh or frozen turkey? Do you have enough space to store a frozen bird if purchased in advance; if not, when should you purchase a turkey? What size bird do you need to buy?

[\[Top of Page\]](#)

Fresh or Frozen

If you choose to buy a frozen bird you may do so at any time, but make sure you have adequate storage space in your freezer. If you buy a fresh turkey, be sure you purchase it only 1-2 days before cooking. Do not buy a prestuffed fresh turkey.

Use the following chart as a helpful guide:

What Size Turkey to Purchase	
Type of Turkey	Pounds to Buy
Whole bird	1 pound per person
Boneless breast of turkey	1/2 pound per person
Breast of turkey	3/4 pound per person
Prestuffed frozen turkey	1 1/4 pounds per person – keep frozen until ready to cook

[\[Top of Page\]](#)

Thawing

In the refrigerator

Place frozen bird in original wrapper in the refrigerator (40 °F or below). Allow approximately 24 hours per 4 to 5 pounds of turkey. A thawed turkey can remain in the refrigerator for 1-2 days.

Thawing Time in the Refrigerator	
Size of Turkey	Number of Days
4 to 12 pounds	1 to 3 days
12 to 16 pounds	3 to 4 days
16 to 20 pounds	4 to 5 days
20 to 24 pounds	5 to 6 days

[\[Top of Page\]](#)

In cold water

If you forget to thaw the turkey or don't have room in the refrigerator for thawing, don't panic. You can submerge the turkey in cold water and change the water every 30 minutes. Allow about 30 minutes defrosting time per pound of turkey. The following times are suggested for thawing turkey in water. Cook immediately after thawing.

Thawing Time in Cold Water	
Size of Turkey	Hours to Defrost
4 to 12 pounds	2 to 6 hours
12 to 16 pounds	6 to 8 hours
16 to 20 pounds	8 to 10 hours
20 to 24 pounds	10 to 12 hours

[\[Top of Page\]](#)

In the microwave

Microwave thawing is safe if the turkey is not too large. Check the manufacturer's instructions for the size turkey that will fit into your oven, the minutes per pound, and the power level to use for thawing. Cook immediately after thawing.

[\[Top of Page\]](#)

Preparation

The day before Thanksgiving

Make sure you have all the ingredients you need to prepare your holiday meal. Check to make sure you have all the equipment you will need, including a roasting pan large enough to hold your turkey and a food thermometer. Wet and dry stuffing ingredients can be prepared ahead of time and refrigerated separately. This may also be done on Thanksgiving Day. Mix ingredients just before placing the stuffing inside the turkey cavity or into a casserole dish.

[\[Top of Page\]](#)

Thanksgiving Day

If you choose to stuff your turkey, stuff loosely. The stuffing should be moist, not dry, since heat destroys bacteria more rapidly in a moist environment. Place stuffed turkey in oven immediately. You may also cook the stuffing outside the bird in a casserole. Judging cooking time for your turkey will be easier if the following chart is used. The times listed are for a fresh or thawed turkey in an oven at 325 °F. These times are approximate.

[\[Top of Page\]](#)

Timetables for Turkey Roasting
(325 °F oven temperature)

Cooking Time — Unstuffed	
Size of Turkey	Hours to Prepare
8 to 12 pounds	2 3/4 to 3 hours
12 to 14 pounds	3 to 3 3/4 hours
14 to 18 pounds	3 3/4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 1/2 hours
20 to 24 pounds	4 1/2 to 5 hours

Cooking Time — Stuffed	
Size of Turkey	Hours to Prepare
8 to 12 pounds	3 to 3 1/2 hours
12 to 14 pounds	3 1/2 to 4 hours
14 to 18 pounds	4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 3/4 hours
20 to 24 pounds	4 3/4 to 5 1/4 hours

[\[Top of Page\]](#)

Use a food thermometer to check the internal temperature of the turkey.

A whole turkey is safe cooked to a minimum internal temperature of 165 °F throughout the bird. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. All turkey meat, including any that remains pink, is safe to eat as soon as all parts reach at least 165 °F. The stuffing should reach 165 °F, whether cooked inside the bird or in a separate dish.

When turkey is removed from the oven, let it stand 20 minutes. Remove stuffing and carve turkey.

[\[Top of Page\]](#)

Storing Leftovers

Cut the turkey into small pieces; refrigerate stuffing and turkey separately in shallow containers within 2 hours of cooking. Use leftover turkey and stuffing within 3-4 days or freeze these foods. Reheat thoroughly to a temperature of 165 °F or until hot and steaming.