

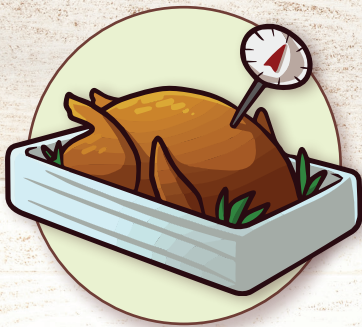
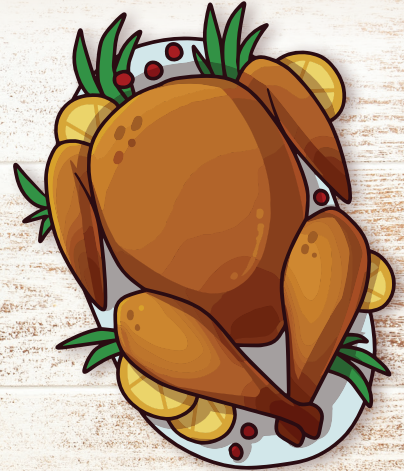
THAWING YOUR TURKEY SAFELY

Keep your turkey in its original packaging and thaw 4 lbs. of turkey per 24 hours in your refrigerator (at 40°F or below).



ALLOW YOUR TURKEY THE FOLLOWING TIMES TO THAW:

- 4-12 pounds 1-3 days
- 12-16 pounds 3-4 days
- 16-20 pounds 4-5 days
- 20-24 pounds 5-6 days



COOKING

Always wash your hands with soap and water for 20 seconds before and after handling your turkey to prevent foodborne illness. Cook your turkey to 165°F. Use a food thermometer to check the temperature in several areas of thickness to ensure it is thoroughly cooked for safety and quality.

Keep hot foods above 140°F. Refrigerate all cold foods until ready to serve (40°F).



STORING AND REHEATING LEFTOVERS

Put away your leftovers within two hours to help prevent foodborne illness. Store large quantities in shallow containers to allow rapid cooling.

Eat or freeze leftovers within 3-4 days. Eat or freeze gravy within 2 days.

Reheat your holiday leftovers to 165°F.

Division of Food Safety

1-800-HELP-FLA (435-7352) or
1-800-FL-AYUDA (352-9832)

FDACS.gov

