



Happy

# Thanksgiving!



Follow these food safety tips  
for a safe holiday!

Make sure to cook  
your turkey until the  
internal temperature  
reaches **165°F**

Separate raw meats and  
poultry from food that  
won't be cooked by using  
separate cutting boards,  
plates, and utensils.

It can take up to 6  
days to thaw a turkey,  
depending on its  
weight - thaw  
completely before  
cooking.

Store leftovers in the  
refrigerator for up to  
3-4 days or freeze to  
keep longer.

Wash your hands  
after handling raw  
meat and poultry  
products and before  
touching prepared  
foods.

For more information, visit:

[azhealth.gov/foodsafety](http://azhealth.gov/foodsafety)