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