



- Don't let raw juices from the turkey leak onto other foods. Place the turkey in a leak-proof pan when defrosting.
- Wash your hands before you handle the raw turkey and often throughout the process.
- To prepare the turkey for roasting, remove the giblets and neck from the cavity and rinse the cavity in cold, running water.
- Keep your work area clean. Use paper towels to wipe up raw juices and discard them immediately. Then wipe the work area with a very mild bleach and water solution.
- Never chop raw vegetables on the same cutting board that just held raw meat without first cleaning the surface with a water/bleach solution.
- Food safety experts recommend cooking the stuffing in a separate pan. If you prefer to stuff the bird, do so loosely just before roasting. When preparing the stuffing, mix the dry and wet ingredients just before cooking.
- Use a thermometer to make sure the turkey reaches an internal temperature of 180 degrees F, or 170 degrees F for turkey breast only. Stuffing must also reach 165 degrees F. Don't rely on the "pop-up" thermometers inserted in some brands of turkey.
- Insert thermometer in the fleshy part of the thigh or breast. If the thermometer touches bone, you will not get a true temperature reading.
- The safest and most delicious way to cook a turkey is to roast it in a 325 degree F oven, allowing approximately 20 minutes for every pound. Don't cover with aluminum foil, except at the end of the roasting period.

**Finally, enjoy!**

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