



Presented By Systems 24-7

THANKSGIVING SAFETY

T



Thaw turkey at a safe temperature 4° C or refrigerator temperature.

U



Use extra caution when frying a turkey and oil-free fryers if possible.

R



Remember to clean all cooking surfaces regularly.

K



Keep children away from hot foods and surfaces, and kitchen utensils.

E



Ensure turkey is cooked and has reached minimum temperature of 165° F.

Y



Your smoke detector should be tested prior to cooking.