



Presented By Systems 24-7

THANKSGIVING SAFETY

TURKEY



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



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



Remember to clean all cooking surfaces regularly.



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



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



Your smoke detector should be tested prior to cooking.