

	Internal Temperature
Ground Meat & Meat Mixtures	
Beef, Pork, Veal, Lamb	160 °F
Turkey, Chicken	165 °F
Fresh Beef, Veal, Lamb & Pork	
Plus 3 min. stand time for safety	145 °F
Poultry	
Chicken & Turkey, whole	165 °F
Poultry parts	165 °F
Duck & Goose	165 °F
Stuffing (cooked alone or in bird)	165 °F
Ham	
Fresh (raw) plus 3 min stand time	145 °F
Pre-cooked (to reheat)	140 °F
Eggs & Egg Dishes	
Eggs	Cook until yolk & white are firm
Egg dishes	160 °F
Seafood	
Fin Fish	145 °F Flesh is opaque
Shrimp, Lobster & Crabs	flesh pearly & opaque
Clams, Oysters & Mussels	Shells open during cooking
Scallops	Milky white or opaque & firm
Leftovers & Casseroles	165 °F

LOVING LEFTOVERS

Having leftover turkey and other dishes means you can have additional tasty meals the day after your feast. But remember, temperature and time cause bacteria to grow which is why it is so important your refrigerator is cold enough and you not keep leftovers too long.

Leftovers must go into the refrigerator within 2 hours. Carve turkey meat from the bones, place in shallow containers, and put in the refrigerator or freezer. Use cooked refrigerated leftover turkey

and stuffing within 3-4 days and gravy in 1-2 days. Cooked turkey keeps for 3-4 months in the freezer. When using leftovers, reheat the foods to 165 °F or until hot and steaming; bring gravy to a boil before serving.

Even when refrigerated properly (at 40 °F), leftovers should be eaten, frozen or discarded within 3 to 4 days.

Find delicious recipes using leftovers at www.HolidayFoodSafety.org

FOOD SAFETY SUPPORT

U.S. Food and Drug Administration

1-888-SAFEFOOD: For questions about safe handling of the many foods that go into a delicious holiday meal, including eggs, dairy, fresh produce, and seafood.

U.S. Department of Agriculture

Meat and Poultry Hotline, 1-888-MPHOTLINE (1-888-674-6854). M-F, 10 a.m. – 4 p.m. EST.

Open Thanksgiving Day, 8 a.m. – 2 p.m. EST. Email questions to mph hotline.fsis@usda.gov. Or ask a food safety question at AskKaren.gov

The non-profit Partnership for Food Safety Education saves lives and improves public health through research-based, actionable consumer food safety initiatives that reduce food borne illness.

www.HolidayFoodSafety.org
www.FightBac.org

This publication was developed by PFSE with support of the National Turkey Federation.
www.EatTurkey.com

Organization information

145°?



165°?

HolidayFoodSafety.org

Important tips on how to have a safe and tasty Holiday feast, recipes, and fun activities for kids at HolidayFoodSafety.org