KEEP FOOD SAFETY A PRIORITY FOR A HEALTHY HOLIDAY SEASON



Contact:

Renay Rouse Renay.Rouse@FLHealth.gov 772-631-6008

Martin County, FL – As the Thanksgiving holiday approaches, The Florida Department of Health in Martin County is encouraging everyone to keep food safety a priority when preparing meals.

Follow these tips to ensure a delicious and safe meal for you and your loved ones.

Clean, Separate, Cook to Temperature and Chill:

- Clean. Wash hands, utensils and surfaces before and after food preparation, especially
 after preparing meat, poultry, eggs or seafood. Be sure to keep all countertops and work
 areas clean and sanitized.
- **Separate Don't cross contaminate.** Keep raw meats, poultry, eggs and seafood and their juices away from ready to eat food. It is recommended that leftovers be heated to 165 degrees.
- Cook to Proper Temperature. Read the cooking directions on packaging before preparing. The safest thawing method is in the refrigerator below 41 degrees. Make sure the food is cooked at the proper internal temperature and check for doneness with a food thermometer.
- Chill Refrigerate Properly. Refrigerate or freeze perishables, prepared food and leftovers
 within two hours of preparation. Make sure the refrigerator is set at no higher than 41 degrees
 and the freezer is set at 0 degrees.

For more information on how to keep your family safe from foodborne-illness this holiday season, visit http://www.foodsafety.gov.

Printable fact sheets are available here: https://www.foodsafety.gov/keep-food-safe/foodsafety-by-events-and-seasons#thanksgiving

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