

# Safe Turkey Tips

Turkeys require special attention to ensure that they are thawed and cooked properly. Here are tips to help you and your family safely enjoy your feast this Thanksgiving!

## Thaw like this.



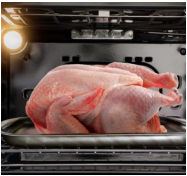
### In the refrigerator.

It will take 1 day for every 4-5 pounds of turkey, so a 15-pound turkey will take about 3 days to fully thaw.



### In cool water changed every 30 minutes.

Changing the water will prevent bacteria from growing. Allow 30 minutes per pound. A 15-pound turkey will take 7.5 hours and 15 water changes.



### As part of roasting it.

A frozen turkey will take an extra 50% more time to cook. So, a 15-pound turkey would cook from frozen in about 6 hours (instead of the 4 hours, if thawed).

## Not like that!



### Not on the counter.

Thawing at room temperature gives bacteria time to grow. This could make your family sick.



### Not in hot or stagnant water.

Leaving turkey in the same water for several hours or putting it into warm water can allow bacteria to grow.



### Not as part of frying it.

Putting a frozen turkey in hot oil will cause the oil to splatter and is likely to lead to serious burns and maybe a fire.

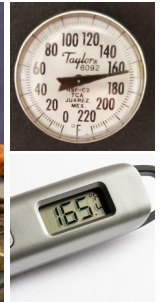
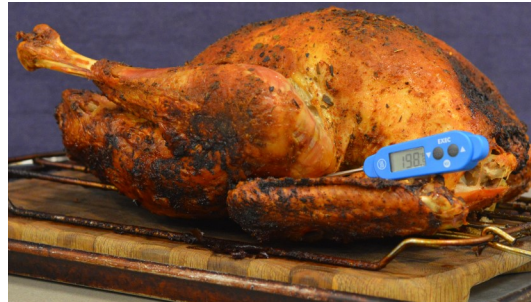
**Never fry a frozen turkey!**

## Don't let your raw meat mix with other foods.



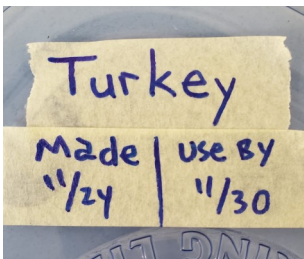
You never know when young hands will grab a snack. If your raw veggies share space with your raw meats, that snack could cause your loved ones to get sick.

## Cook your turkey to a safe temperature.



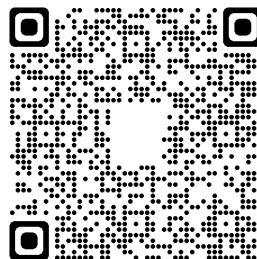
Check if your bird is done by taking its temperature in the thickest part of the thigh. Make sure it is at least 165°F. This temperature is required to kill salmonella bacteria.

## Date your leftovers.



Are you sick of wondering what's in a container and how long ago you made it? Label your leftover food with its name, when it was made, and when it should be eaten by (6 days after it was made). You'll thank yourself later!

## Want more information?



Check out ACHD's Food Safety Library to find helpful information to make sure you're being food safe. Make sure your thermometer is reading the right temperature, figure out what to do in case of a power outage, and more.

<https://Alleghenycounty.us/food-safety-library>



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