Follow some simple food safety advice to keep you and your guests feeling festive this winter.

**PROPER PREPPING**

Just as you have a procedure for storing your holiday gifts when you get home, you should have a system for storing your food.

- **USDA**
  - Make sure your fridge is set at or below 40°F. Chill perishable groceries within two hours of shopping.
  - Store raw meats in a container or dish to prevent juices from leaking and set below ready-to-eat foods.
  - Be sure to separate raw meat from ready-to-eat foods and dishes.
  - Use one thermometer for the fridge to ensure food is stored at 40°F. Use one for food, particularly meats, to ensure it’s cooked to the right temperature.

- **WASH YOUR HANDS**
  - For 20 seconds with warm water and soap.

- **DO NOT ENTER**
  - Perishable food kept in the Danger Zone (between 40 - 140°F) for longer than 2 hours should be thrown out.

**HITTING THE ROAD**

If you’re bringing a dish to a get-together with coworkers, family, or friends this holiday season, make sure you are transporting food safely.

- **KEEP COLD FOOD COLD**
  - When transporting cold dishes, place items in a cooler with ice or gel packs to keep food at or below 40°F.

- **KEEP HOT FOOD HOT**
  - Keep hot foods at or above 140°F by wrapping dishes in insulation bags or towels and newspaper.

**DANGER ZONE**

**VEAL* 145°F**
**TURKEY 165°F**
**DUCK 165°F**
**GROUND BEEF 160°F**
**LAMB* 145°F**
**GOOSE 165°F**
**STEAK* 145°F**

**YIELD**

- *Don’t forget resting time! Beef, veal, lamb, and pork should rest for 3 minutes before carving or consuming.

For more food safety tips, go to [FoodSafety.gov](http://FoodSafety.gov).