

# FORT GORDON SAFETY GRAM 16-03

## THANKSGIVING

### Thanksgiving Safety

Thanksgiving is a holiday that brings friends and family together to share a good meal, conversation, and laughter. The kitchen is the heart of the home, especially at Thanksgiving. Safety in the kitchen is important, especially on Thanksgiving Day, when there is a lot of activity and people in the home. Take a few moments to review these Thanksgiving Day kitchen safety tips, and enjoy the holiday without worry.



#### *Food preparation safety is important, especially on Thanksgiving Day*

- Wash your hands with soap and water before you start any food preparation.
- Make sure working areas and surfaces, utensils and plates are also clean.
- Use separate cutting or chopping boards for meats and for fruits and vegetables. Avoid putting cooked food on cutting boards that have touched raw food.
- Avoid wiping your hands that have touched raw food with a dish towel.
- Keep raw food away from vegetables and side dishes that will not be cooked.
- Use a timer and do kitchen checks when simmering, baking, broiling, and roasting.
- Cook the turkey immediately after thawing. Don't slow cook or partially cook the turkey, and check the temperature of the turkey with a meat thermometer to make sure every part of the turkey reaches a minimum internal temperature of 165 degrees Fahrenheit.
- Let turkey stand for 20 minutes before carving to allow juices to set.
- Stuffing the turkey is not recommended. Cook the stuffing separately, ensuring it reaches a minimum temperature of 165 degrees Fahrenheit.
- Leftovers need to be put away within two hours after serving the food.
- Food should be stored in shallow containers. Meat should be removed from the bone before being put away.

#### *Keep these additional general safety tips in mind whenever you cook up a feast*

- Stay in the kitchen when you are cooking on the stovetop so you can keep an eye on the food. If deep frying a turkey, keep the fryer outside, away from walls, fences and other structures.
- Keep potholders and food wrappers at least three feet away from heat sources while cooking.
- Keep the floor clear so you don't trip over kids, toys, pocketbooks, or bags.
- Make sure your smoke alarms are working. Test them by pushing the test button.
- Wear tighter fitting clothing with shorter sleeves when cooking.
- Make sure all stoves, ovens, and ranges have been turned off when you leave the kitchen.
- Establish a safe zone around the stove while cooking - no children or pets within three feet.
- Turn handles of pots and pans on the stove inward to avoid accidents.

***As a holiday cook and host, keep the safety of your guests uppermost in your mind. Remember these suggestions and have a happy and safe holiday.***



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