Chill…

- Divide leftovers into smaller portions in shallow containers to cool quickly in the refrigerator.
- Store leftovers in the refrigerator at 40°F or colder for up to 3 to 4 days for turkey and stuffing; 1 to 2 days for gravy.
- Freeze leftovers at 0°F or colder for longer storage. Use within 2 to 6 months for best quality.

Other Food Safety Tips

- When using oven cooking bags, follow the directions from the manufacturer.
- Always use an oven temperature no lower than 325°F when cooking meats and poultry.
- Cover and rotate foods for even cooking when cooking in a microwave oven.
- Do not buy fresh pre-stuffed turkey.
- Buy pre-stuffed turkeys only if frozen and if they have a USDA or state inspection mark.

Approximate Roasting Times at 325°F

<table>
<thead>
<tr>
<th>Weight</th>
<th>Unstuffed</th>
<th>Stuffed</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1½ to 3¼ hours</td>
<td>Not usually applicable</td>
</tr>
<tr>
<td>4 to 8 pounds (breast)</td>
<td>1½ to 3¼ hours</td>
<td>Not usually applicable</td>
</tr>
<tr>
<td>8 to 12 pounds</td>
<td>2¼ to 3 hours</td>
<td>2½ to 3½ hours</td>
</tr>
<tr>
<td>12 to 14 pounds</td>
<td>3 to 3½ hours</td>
<td>3 to 3½ hours</td>
</tr>
<tr>
<td>14 to 18 pounds</td>
<td>3¼ to 4 hours</td>
<td>3½ to 4 hours</td>
</tr>
<tr>
<td>18 to 20 pounds</td>
<td>4¼ to 4½ hours</td>
<td>4¼ to 4½ hours</td>
</tr>
<tr>
<td>20 to 24 pounds</td>
<td>4½ to 5 hours</td>
<td>4¼ to 5¼ hours</td>
</tr>
</tbody>
</table>

For more food safety information, call 1-800-ASK-UGA1 or contact the USDA Meat and Poultry Hotline at 1-888-MPHotline.

Judy A. Harrison, Ph.D., Extension Foods Specialist

FDNS – E-151 Revised August 2012

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**How To Buy The Turkey...**
- Allow 1 pound per person.
- If fresh, buy your turkey 1 to 2 days before you plan to cook it.
- If frozen, keep your turkey in the freezer until you are ready to thaw it for cooking.
- Frozen turkeys should be cooked within 1 year of purchase for best quality.

**How To Thaw The Turkey...**
There are three methods for safe thawing.
- In the refrigerator—allow an additional 24 hours for every 4 to 5 pounds your turkey weighs (Example: for 4 to 12 pounds, allow 1 to 3 days; for 12 to 16 pounds, allow 3 to 4 days)
- In cold water—changing every 30 minutes.
- In the microwave oven followed by immediate cooking.

**Clean...**
- Wash hands with soap and warm, running water for at least 20 seconds before and after handling raw poultry.
- Clean kitchen counters with soap and hot water.
- Wash utensils and cutting boards with soap and hot water or in a dishwasher.
- To sanitize kitchen surfaces or utensils, use one teaspoon of chlorine bleach per quart of water.

**Separate...**
- Keep raw poultry and its juices away from ready-to-eat foods.
- Place frozen poultry on a pan on the bottom shelf of the refrigerator to prevent juices from dripping onto other foods while thawing.

**Cook...**
- Set oven temperature no lower than 325ºF.
- Place turkey or turkey breast on a rack in a shallow roasting pan.
- Cook stuffing outside the turkey or stuff only loosely. Use a food thermometer to be sure the center of the stuffing reaches at least 165ºF.
- Check the internal temperature of the meat with a food thermometer placed in the thickest part away from bone.
- Turkey is safe when cooked to an internal temperature of 165ºF. A higher temperature such as 180ºF may be preferred to eliminate pink color and rubbery texture.
- Reheat leftover turkey and stuffing to at least 165ºF.

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