



Happy Thanksgiving

Questions:

1. TRUE or FALSE. Since it cooked for a long time, and you checked the temperature when it was done, and the refrigerator is so full, it's okay to leave the turkey (and all the other goodies) to sit out for hours after the meal so that people can pick at it.
2. TRUE or FALSE. Food should be allowed to cool before you put it in the refrigerator.
3. TRUE or FALSE. Leftover packs for guests should be refrigerated as soon as possible.
4. TRUE or FALSE. Leftovers will keep for a week after Thanksgiving.
5. TRUE or FALSE. A quick "zap" in the microwave is good enough to warm up your leftovers.

Answers:

1. FALSE. Just because your refrigerator is full does not mean that the "two-hour rule" isn't in effect. Food should not be allowed to sit at room temperature for more than two hours. Two hours is enough time for bacteria to multiply to the

quantity that could cause foodborne illnesses.

2. FALSE. See above for the "two hour rule." If you have a large amount of hot food, then it's best to divide it into smaller portions and put them in the refrigerator.
3. TRUE. Think about the two-hour rule. If they won't be leaving for several hours, make sure this food is refrigerated. If they're traveling for more than two hours, make sure that they have a cooler or way to keep the food cold for the trip.
4. FALSE Leftovers should be eaten within 3 to 4 days. Keep them in the coldest part of your refrigerator (not the garage or the back porch). If you have more leftovers than can be eaten within the recommended leftover time, then you can freeze them.
5. FALSE Reheat leftovers thoroughly. Merely warming leftover gravy, sauces, and soups will not get them hot enough to kill bacteria. These foods should be simmered or boiled until they're steamy hot throughout.

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