

3 TIPS

TO COOK A TASTY AND SAFE TURKEY THIS THANKSGIVING

Cheryle Jones Syracuse, MS, Professor Emeritus at The Ohio State University is back with some simple tips to keep your celebrations free of illness this year!

Don't Wash the Turkey

Washing the turkey spreads contaminating bacteria without posing any real benefit. Instead, wash your hands before and after handling your turkey and its packaging.

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Use a Thermometer

The only way that you can be sure the turkey is completely cooked is to use a thermometer. The minimum temperature is 165 degrees F. Check the internal temperature at several locations!

Don't Rely on Color

Turkey meat can remain pink even when it is at the safe minimum internal temperature of 165 degrees F.