

HAVE A SAFE THANKSGIVING ~REMEMBER TURKEY!~



T

Thaw turkey at a safe temperature – 40°F or below



U

Use extra caution when frying a turkey and oil-free fryers if possible



R

Remember to clean all cooking surfaces regularly



K

Kee children away from hot foods and surfaces, and kitchen utensils



E

Ensure turkey is cooked and has reached minimum temperature of 165°F



Y

Your smoke detector should be tested prior to cooking



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