



THANKSGIVING SAFETY NEWSLETTER

FORT GORDON GARRISON SAFETY OFFICE
THANKSGIVING 2025

LET'S TALK TURKEY

Unsafe handling and under-cooking your holiday bird can cause foodborne illnesses. Check out these tips from USDA to keep your Thanksgiving safe and delicious!

TURKEY FRYER FIRE SAFETY

Frying food puts you at the greatest risk of cooking fires. Before you fry a turkey, review these tips from FEMA to keep you and your loved ones safe.

SET THE TABLE FOR SAFETY

Whether testing out a new dish or whipping up a family classic, one recipe that should always be included on the menu is: safety. Check out tips from ESFI on safety in the kitchen and home.



The traditional Thanksgiving feast is one of the most anticipated meals of the year. But amid all the excitement, fire and food safety can often be overlooked, turning a joyful gathering into an unpleasant experience. By following some safety practices, you can keep your Thanksgiving gathering and meal both delicious and safe for everyone at your table. Check out our flyers on ways to stay safe during the Thanksgiving holiday and make memories.

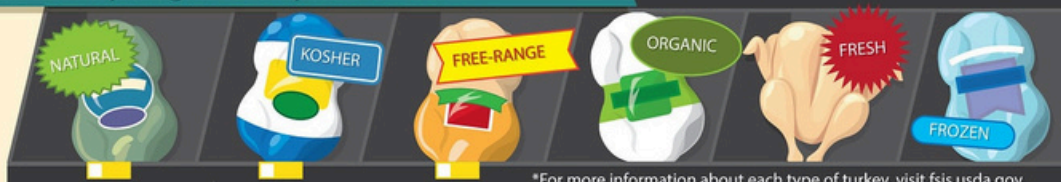




LET'S TALK TURKEY

Unsafe handling and under-cooking your holiday bird can cause foodborne illnesses. Here are a few tips from the USDA to keep your Thanksgiving safe and delicious!

Types of turkeys regulated by the USDA:



*For more information about each type of turkey, visit fsis.usda.gov.

3 WAYS TO THAW

While frozen, a turkey is safe indefinitely. As soon as it begins to thaw, bacteria that may have been present before freezing will begin to grow again. Here are three ways to safely thaw your bird:

Refrigerator:

Safe to store the turkey for another 1 – 2 days in the refrigerator.

This is the USDA recommended thawing method.

How to thaw:

Allow approximately 24 hrs. for every 4-5lbs of bird.

Cold water:

Cook immediately after thawing.

How to thaw:

Submerge the bird in cold water & change every 30 mins.

Microwave:

Cook immediately after thawing.

How to thaw:

Use defrost function based on weight

For more information on safe thawing methods, visit fsis.usda.gov

DID YOU KNOW?

It's safe to cook a frozen turkey though cooking time will be 50% longer!

Clean

Wash your hands for 20 seconds with soap and warm water.

Utensils
Plates
Countertops
Cutting boards

SHOULD ALSO BE WASHED

Bacteria, which can be present inside and outside a turkey, can't be washed off the bird! Cooking is the only way to destroy this potentially dangerous bacteria.

SO DON'T WASH YOUR TURKEY!!

SEPARATE

Separate raw turkey from fresh food, and use separate cutting boards, plates, and utensils.

Keep dishes that touch raw food separate, too!

Wash items that touch raw meat with soap and warm water.

COOK

Your bird is not safe until it reaches 165 °F — you cannot tell by the color.

Remember to ensure any stuffing cooked with the bird reaches 165 °F, too!

Use three places to check the temperature.

- Thickest part of breast
- Innermost part of wing
- Innermost part of thigh

When turkey is removed from the oven, let it stand 20 minutes before carving to allow juices to settle.

CHILL

Take your time around the dinner table, but refrigerate leftovers within 2 hours!

Safe in fridge 3-4 days

Safe frozen, but use within 2-6 months for best quality.

Last day Thanksgiving leftovers are safe from the fridge.

Leftover turkey should be cut into smaller pieces, and store items separately in smaller containers.

Be sure to pack leftovers in a cooler if traveling.

Reheat thoroughly to a temperature of 165 °F.

Remember, bacteria that cause foodborne illnesses can't be smelled or tasted!

FOR MORE INFORMATION:
Visit foodsafety.gov

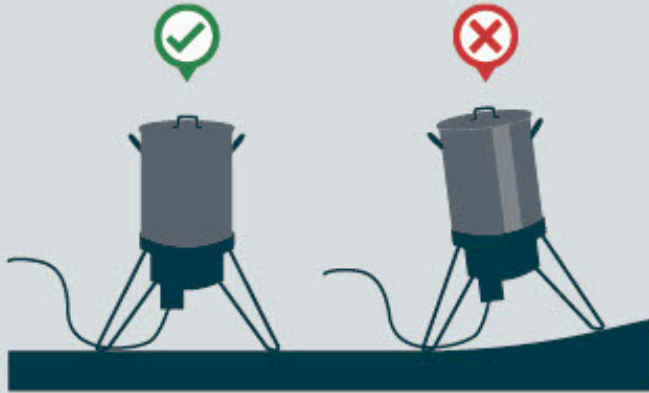
If you have a specific question, call the USDA Meat and Poultry Hotline at 1-888-MPHOTLINE or visit AskKaren.gov. Visit PregunteleaKaren.gov for questions in Spanish.



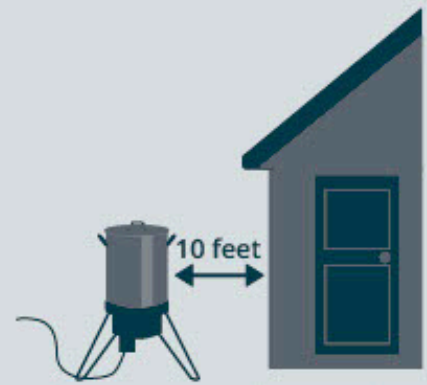


Turkey Fryer *Fire Safety*

Frying food puts you at the greatest risk of cooking fires. Before you fry a turkey, review these tips to keep you and your loved ones safe.



Turkey fryers can tip over easily, spilling hot cooking oil over a large area. Make sure your turkey fryer is on a sturdy, level surface and do not move it once it is in use.



Make sure it is at least 10 feet from your home and not under roof eaves.



An overfilled cooking pot will cause cooking oil to spill when the turkey is put in.

Test the amount of oil you need by filling your fryer with water. Place the turkey in the pot making sure the water doesn't get too close to the top. Measure the water and use that as a guide for filling the pot with oil.



A partially frozen turkey will cause cooking oil to splatter when you put it in the cooking pot.

Make sure your turkey is fully thawed without frost on it before you fry it.



Without thermostat controls, deep fryers can overheat oil to the point of starting a fire.

If your turkey fryer does not have a thermostat, use a kitchen thermometer that attaches to the side of the pot. This will help you monitor the temperature of the oil.



The sides of the cooking pot, lid and pot handles can get dangerously hot.

Always use protective oven mitts. Keep children and pets at least 3 feet from the turkey fryer.



Consider using an electric or air fryer.

SET THE TABLE FOR SAFETY

Whether testing out a new dish or whipping up a family classic, there's one recipe that should also be included on the menu this holiday season: **safety**. Follow this "Recipe for Kitchen Safety" and help this year's festivities create memories instead of danger.

INGREDIENTS FOR SAFETY

FUNCTIONING SMOKE ALARMS



FUNCTIONING GROUND FAULT CIRCUIT INTERRUPTERS (GFCIs)



VIGILANCE



DIRECTIONS

1 Smoke alarms should be installed in **every bedroom, outside each sleeping area, and on every level of the home**. For the best protection, smoke alarms should be interconnected, so that they all sound if one sounds.



2 Test the batteries in each smoke alarm **every month**, replace them **once a year**, and replace the unit every **10 years**.



3 GFCIs are electrical safety devices that trip electrical circuits when they detect ground faults, or leakage currents, that could shock or electrocute someone. GFCIs should be installed where **electricity and water may come in contact**, such as the kitchen. GFCIs should also be tested **every month**. Additional instructions for testing can be found at www.esfi.org.



4 Prevent fires by making sure your oven and stovetop are **clean and free of grease and dust**. You should also clean the exhaust hood and duct over the stove regularly. Lastly, vacuum the refrigerator coils every **three months** to prevent potentially dangerous dirt build-up.



CLEAN APPLIANCES



KITCHEN TIMER



KITCHEN SAFETY



5 **Never leave cooking unattended**. You should not cook if you are sleepy or under the influence of alcohol. Children should also be closely supervised and kept at least **three feet away** from all cooking appliances.



6 It's easy to forget about something that's cooking, especially when you're entertaining guests. **Use a kitchen timer** to make sure your dish doesn't become a fire hazard.



7 **Enjoy!** Being proactive about safety will give you peace of mind and allow you to enjoy your time with loved ones.

ESFi For more information about **cooking and holiday safety** visit www.esfi.org

Please **share** this **free** resource to save lives



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