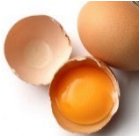


# Holiday Food Safety

## Retail Food Establishments – Food Safety

The season for holiday celebrations is here! Celebration activities usually include seasonal foods and beverages. Adding seasonal foods and beverages to the menu can boost retail food operations. Just like regular menu items, it is important to use safe preparation and storage procedures to prevent foodborne illness.

### RAW EGGS\*



Raw eggs may contain Salmonella. When preparing foods and beverages that will be served uncooked or undercooked, **pasteurized eggs** must be used (3-302.13). **Examples of uncooked or undercooked products that may contain raw eggs in the recipe include:**

- No-cook icing and frosting
- Meringue
- Cookie dough
- Batters
- Eggnog (milk ingredients must also be pasteurized)



\* Foods containing raw or undercooked eggs must have a [Consumer Advisory](#).

### PIES

A variety of desserts are a staple during winter holidays. These desserts usually include **pumpkin and sweet potato** pies. When prepared in the retail food establishment, these pies must be stored at 41°F or less, or at 135°F or above.



### TURKEY, GRAVY, STUFFING, AND DRESSING

Frozen turkeys should be thawed using one of the following methods found in Chapter 3, Section 3-501.13:

- In a cooler/refrigerator that maintains food at 41°F or less (best method)
- Under cold running water
- In the microwave oven, when product will be immediately put into conventional cooking equipment (ex. oven, fryer, grill)
- As a part of the cooking process

Turkeys must be cooked to an internal temperature of 165°F. Using a calibrated probe thermometer the temperature should be taken at the thickest part of the bird.

Gravy made from turkey drippings must be held or stored at 41°F or less, or at 135°F or above. Drippings in gravy even when strained may contain bits of meat. If drippings are stored for later gravy preparation, they must be held cold or hot for safety.



What is the difference between stuffing and dressing? If the breading mixture is cooked inside the bird, it is called stuffing. If the breading mixture is cooked in a pan, it is called dressing. Whether it is cooked inside or outside of the turkey, all stuffing and dressing must be cooked to 165°F or above. It is recommended that the breading mixture is cooked in a casserole dish or a pan.

### REMINDERS

Use clean platters or serving dishes each time a buffet is restocked. Foods held using [Time as a Public Health Control \(TPHC\)](#) must be discarded when the time expires. Any leftover foods held using TPHC at the end of service must be discarded. To prevent potential cross-contamination keep ready-to-eat foods away from raw foods; provide serving spoons and tongs for each dish served at a buffet; practice proper handwashing.

