

# Food Safety for the Holidays

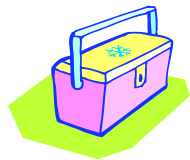
## Preparing and Serving Holiday Buffets:

- Remember the "2-hour rule" when entertaining with a large meal or buffet. Don't let perishable foods linger for longer than two hours in the danger zone.
- Prepare foods quickly, cook them thoroughly and serve them promptly. Keep hot foods hot with warming trays, chafing dishes or crock pots. Keep cold foods cold by placing serving dishes in crushed ice.
- Keep replacement dishes of food hot in the oven or cold in the refrigerator prior to serving.
- Do not add new food to a serving dish that has been sitting at room temperature for more than two hours.



## Traveling with Food

- Wrap hot food in foil and heavy towels, or carry in insulated containers with hot packs to maintain a temperature of at least 140°F (60°C).
- Store cold foods in a cooler with ice or freezer packs so the food remains at 40°F (4°C) or lower. Full coolers keep their temperature better than partially full ones.



## Eggnog and other recipes with eggs

- Be sure to handle these tasty treats safely. Commercial, ready-made eggnog is prepared using pasteurized eggs and does not require heating. Homemade eggnog may contain harmful bacteria if not prepared properly. Serve cooked eggnog using the directions below or use pasteurized egg products, found in most grocery stores.
- If you choose to make eggnog with whole eggs,



heat the egg-milk mixture to at least 160°F (71°C). Refrigerate at once, dividing large amounts into shallow containers so that it cools quickly.



- Precautions should also be taken with sauces, mousses, and any other recipes calling for raw or lightly-cooked eggs. Use pasteurized egg products, or bring egg-mixtures to a temperature of at least 160°F (71°C).
- All of these products must be stored in the refrigerator.

## Cider

- Popular holiday beverages, such as unpasteurized apple cider, mulled cider and other drinks made from unpasteurized apple cider may contain harmful bacteria. **Use ciders labeled as pasteurized, or bring unpasteurized cider to a boil before serving. This is especially important when serving cider to children, the elderly, and people with weakened immune systems.**



## Leftovers and Storage

- You should refrigerate leftovers promptly in uncovered, shallow containers so they cool quickly. Once food is cooled, cover. Avoid overstocking the refrigerator to allow cool air to circulate freely.
- Remove turkey meat from the bone and store separately from stuffing and gravy.
- Reheat leftovers to at least 165°F (74°C). Bring gravy to a full, rolling boil and stir during the process.



## Food Safety Program

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