

2020 Turkey Help Lines and Websites

Food Safety Inspection Service

Preferred choice, especially for cooking temperatures and consumer food safety information:

[Countdown to the Thanksgiving Holiday](#)

[Roasting Those "Other" Holiday Meats](#)

[Food Safety Fact Sheets](#)

***Butterball*[®]**

<http://www.butterball.com> (English and Spanish)

[Media/Call/Text/Chat/](#)

Turkey Talk-Line

And if for any reason you need even more information on turkeys:

National Turkey Federation

<http://www.eatturkey.org>

Revised August 25, 2020 by Carolyn Ainslie
UGA Extension, The University of Georgia, Athens.
Released by Elizabeth L. Andress

Roasting a Turkey Safely: *The latest recommendations*

How do I roast a turkey?

For roasting a turkey, the oven should be set at a temperature of 325°F or higher. Place the turkey on a rack in a roasting pan and into the center of the oven. Whole poultry is safe when cooked to a minimum internal temperature of 165°F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast.

If the turkey is stuffed it must reach a minimum temperature of 165°F in the innermost part of the thigh and breast, and the stuffing must also be 165°F in all parts. Use a calibrated food thermometer to check the turkey for doneness. For reasons of personal preference, it is still best to cook turkey to higher temperatures such as 180°F to remove pink appearance and rubbery texture. Even if the tu

A Clean and Safe Kitchen for the Holidays

Keeping your kitchen clean for food preparation this holiday season will help prevent the spread of bacteria. Dangerous bacteria can lurk around countertops, surface areas of your kitchen, and on both large and small appliances. These bacteria can contaminate your food and cause serious illness. You cannot always see where germs are hiding and they may be on a surface even though it does not appear to be dirty.

When it comes to your kitchen, there is a difference between cleaning and sanitizing. Cleaning involves soap and water, removes visible dirt, and removes most of the germs. Sanitizers provide extra safety because they contain stronger solutions that destroy more disease-causing bacteria. When getting ready to prepare food and after, first clean kitchen