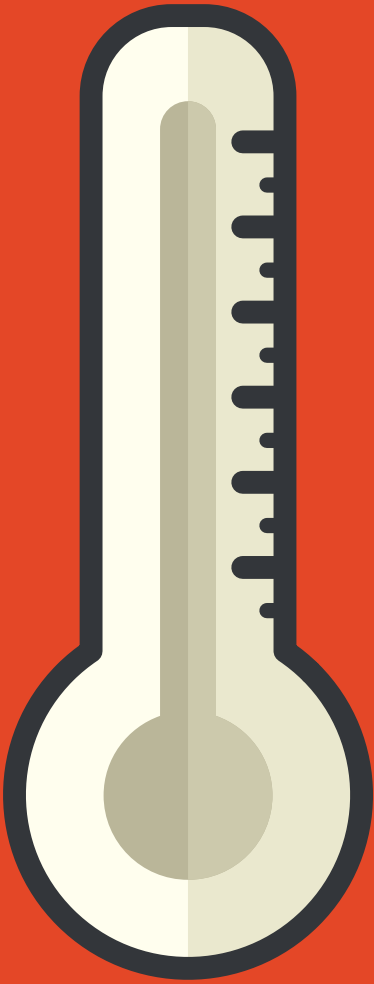


# THANKSGIVING

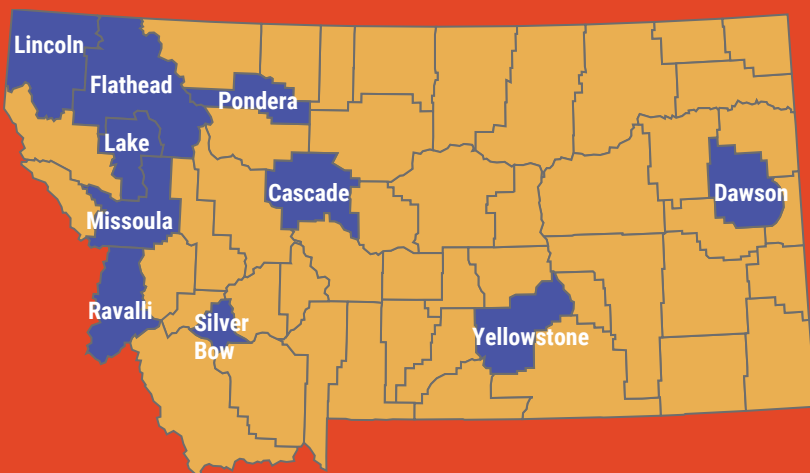
Keep your family safe this holiday with these food safety tips



- Bacteria that cause foodborne illness multiply best between 40-140° F. Minimize time spent at these temperatures.
- It is safest to thaw your turkey in the refrigerator. Time spent on the counter thawing gives bacteria a chance to thrive.
- Make sure when you are cooking your turkey that it reaches at least 165F. Use a food thermometer to measure the temp in the center of the bird.
- Cooked food should be left out for no more than two hours.
- Refrigerate any leftovers in shallow containers. Shallow containers ensure that there are no temperature variations inside of the container that will support pathogen growth.

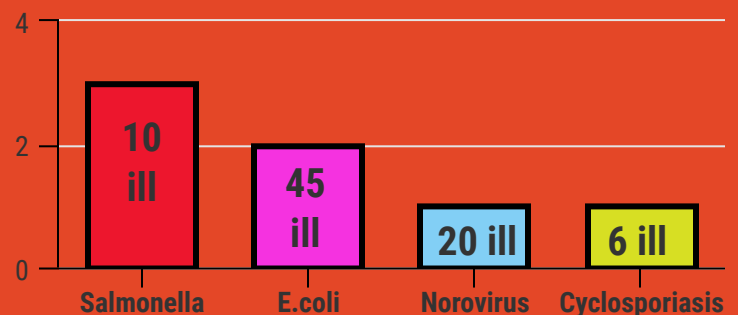


Preventable foodborne illness happens right here in our state.



Montana counties that have experienced foodborne outbreaks since 2016

There have been seven foodborne outbreaks in Montana since 2016 sickening 81 people.



MONTANA  
FOOD & CONSUMER  
SAFETY PROGRAM