

D'Iberville Fire Department Safety Tips

Thanksgiving Food Safety Tips:

- Purchase only government-inspected meat and poultry products. Check the “sell by” date on all food you buy, and never buy packages if the date has passed.
- Wash your hands thoroughly before and after preparing any food products.
- Never thaw meat or poultry at room temperature. When thawing a frozen turkey, either keep it refrigerated on a tray, under cold running water, or in the microwave. When thawing in a microwave, finish cooking in a conventional oven immediately.
- Keep two cutting boards handy, one for preparing raw meat, poultry, and fish, and the other for cutting cooked food.
- When preparing eggnog, hollandaise sauce, Caesar-salad dressing, or other recipes that call for raw or under cooked eggs, use a pasteurized egg product instead of regular eggs.

