



HOLIDAY FOOD SAFETY

Wash hands with soap and warm water for 20 seconds before handling food and after handling raw meat.

Use a thermometer to check temperatures

- Poultry: 165°F
- Pork: 160°F
- Beef
 - Roasts: 145°F medium rare
 - 160°F medium
- Ground Meats: 160°F

Refrigerate leftovers immediately following meal.

Environmental Health
(336) 703-3225



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