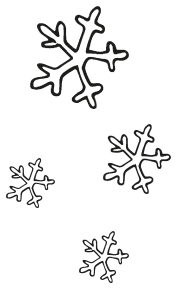
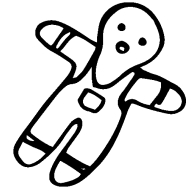


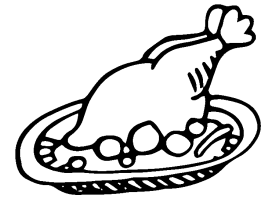
Christmas food safety checklist



- Make a food plan for Christmas dinner and the few days after to make the most of leftovers
- Clear out fridge / freezer to make room for Christmas food shop
- Check that fridge is cold enough after Christmas food shop is put away (between 0-5°C)
- Take meat out freezer and defrost in fridge or a cool place – 10-12 hours of defrost time per kg
- Check safety information on food labels and FSS's website before preparing dinner
- Wash hands before and throughout dinner preparations
- Remember not to wash raw poultry and other meat
- Use different utensils, plates and chopping boards for raw and ready to eat / cooked food, or wash thoroughly between tasks
- Check meat is cooked – use food thermometer to check meat reaches 75°C in the thickest part
- Cook stuffing in a separate roasting tin. Stuffing inside the turkey will add more cooking time
- Put leftovers in fridge within two hours. Remember to eat within two days or put in freezer and only reheat once
- If having a buffet, keep chilled foods out of fridge for the shortest time possible (no longer than four hours)



Hide advent calendar from kids - AND MYSELF!



Move into supermarket permanently