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)

Remember to sleep!