



University of Tennessee, Knoxville
**TRACE: Tennessee Research and Creative
Exchange**

Food, Nutrition and Food Safety

UT Extension Publications

9-2004

SP431 Turkey Basics Handling Precooked Dinners

The University of Tennessee Agricultural Extension Service

Follow this and additional works at: https://trace.tennessee.edu/utk_agexfood

Recommended Citation

"SP431 Turkey Basics Handling Precooked Dinners," The University of Tennessee Agricultural Extension Service, SP431-5M-Rev 9/04 E12-5315-00-009-05 05-0057, https://trace.tennessee.edu/utk_agexfood/44

The publications in this collection represent the historical publishing record of the UT Agricultural Experiment Station and do not necessarily reflect current scientific knowledge or recommendations. Current information about UT Ag Research can be found at the [UT Ag Research website](#).

This Food Safety is brought to you for free and open access by the UT Extension Publications at TRACE: Tennessee Research and Creative Exchange. It has been accepted for inclusion in Food, Nutrition and Food Safety by an authorized administrator of TRACE: Tennessee Research and Creative Exchange. For more information, please contact trace@utk.edu.

Safe Handling of Leftovers

Refrigerate or freeze any leftovers in shallow containers within two hours. When you purchase frozen precooked turkey, it is safe to refreeze the leftovers. Wrap them securely in wrap or containers made for freezing foods.

Refrigerator Storage Times for Leftovers

Note: Keep your refrigerator at 40 F or below.

Cooked turkey3-4 days

Stuffing and gravy1-2 days

Other cooked dishes.....3-4 days

Freezer Storage Times for Leftovers

Note: Keep your freezer at 0 F or below.

Turkey slices or pieces, plain.....4 months

Turkey covered with broth or gravy..6 months

Cooked poultry dishes..... 4-6 months

Stuffing and gravy 1 month

Foods frozen longer than these times remain safe, but they may be drier and lose some flavor.

A Word About Buying Stuffed Turkeys

If you choose to buy a stuffed turkey, look for the USDA or state mark of inspection. USDA does not recommend buying stuffed turkeys without these inspection marks. If not prepared and handled carefully, the stuffing can be a source of bacteria.

If you have questions about food safety, contact your local Extension office at

Meat and poultry safety questions also may be directed to USDA's Meat and Poultry Hotline.

1-888-MPHotline (1-888-674-6854)

1-888-256-7072 (TTY)

E-mail: mpholine.fsis@usda.gov

FSIS Web site: www.fsis.usda.gov

By Janie Burney, Associate Professor
Family and Consumer Sciences

Visit the UT Extension Web site at
<http://www.utextension.utk.edu/> and
the Family and Consumer Sciences Web site at
<http://www.utextension.utk.edu/fcs/>

SP431-5M-Rev 9/04 E12-5315-00-009-05 05-0057

Copyright 2004 The University of Tennessee. All rights reserved. This document may be reproduced and distributed for nonprofit educational purposes providing that credit is given to University of Tennessee Extension.

Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development. University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. UT Extension provides equal opportunities in programs and employment.

Turkey Basics

Handling Precooked Dinners

Preparing and handling holiday foods properly can assure a safe holiday meal. Follow these steps to make sure your meal is safe as well as convenient.

For some families, a busy lifestyle makes home cooked turkey dinners a thing of the past. More and more families look to restaurants, grocery stores and caterers to prepare their holiday meals. Precooked dinners can be great time-savers, but they must be handled safely to prevent foodborne illness. The same food safety rules you follow when preparing foods at home apply to precooked dinners.

For Foods You Pick Up Hot

When you pick up food **HOT**, keep it **HOT**. Put your bird, stuffing and side dishes in an oven with the temperature set high enough to keep the food at 140 F or above. Insert a meat thermometer in the food periodically to make sure it stays at that temperature. Covering with foil will help keep your food moist.

Eating Much Later?

It's not a good idea to keep foods hot longer than two hours. Follow these guidelines to keep foods safe and tasty:

- Remove all stuffing from the turkey cavity immediately and refrigerate. Use shallow containers to cool it quickly.
- Cut turkey off the bone and refrigerate. Reheating a whole turkey is not recommended. Legs and wings may be left whole, but the breast meat should be sliced.
- Refrigerate side dishes in shallow containers.
- Eat your turkey cold if desired, as long it has been refrigerated at 40 F or below. Eat

it as soon as you remove it from the refrigerator rather than letting it warm to room temperature.

- Reheat pieces and side dishes until they reach 165 F. They should be hot and steaming. Always bring gravy and soups to a rolling boil.
- Follow your microwave oven manufacturer's instructions for reheating. Cover food and rotate the dish so it heats evenly. Let the dish sit for a few minutes, then check the temperature with a thermometer to see if it has reached 165 F.

For Foods You Pick Up Cold

When you pick up food **COLD**, keep it **COLD**. Follow these guidelines to keep your food safe:

- Remove stuffing and refrigerate as soon as you get home (always within two hours).
- Plan to serve your meal within one to two days.
- Either eat your turkey cold or reheat thoroughly to 165 F.

Note: Precooked turkeys with the USDA or state mark of inspection on the packaging have been processed under controlled conditions. Follow package directions for reheating and storing.

For Cooked Frozen Turkey and Individually Wrapped Side Dishes

Look for the Inspection Mark

When there is an inspection mark on the packaging, the turkey was prepared in a USDA or state inspected plant under controlled conditions. Always follow package directions for thawing, reheating and storing. When there are no handling instructions on the label, follow these steps:

- Thaw the wrapped, cooked frozen turkey on a tray in the refrigerator. Allow about 24 hours for every five pounds. Allow less time for small packages of stuffing, gravy, potatoes and other dishes. Frozen side dishes can go straight to the oven or be thawed in the refrigerator or microwave.
- Plan to eat thawed turkey within three to four days; however, thawed stuffing and gravy should be kept for only one to two days. You may eat the turkey cold or reheat to 165 F.
- If you plan to reheat the turkey, cut the meat off the bone. Legs and wings may be left whole, but the breast should be sliced. Refrigerate leftovers in shallow containers (i.e., containers 2-3 inches thick).