

**How do you  
reheat your  
leftovers?**

# Holiday Fight BAC!

## Lesson In a Box

### Activity 4: Activity Sign

**¿Cómo  
calienta sus  
sobrantes?**

# Holiday Fight BAC!

## Lesson In a Box

### Activity 4: Activity Sign Spanish



## Activity 4

**Leftovers being reheated in oven – checking internal temperature with meat thermometer**

**SAFE**

Picture taken by Linda Ameroso, CUCE-NYC Staff member

*Advancing New York City Through Research*  
Cornell University Cooperative Extension  
Nutrition and Health Program [nyc.cce.cornell.edu](http://nyc.cce.cornell.edu)  
Copyright 2009 – may be reproduced provided source is cited



## Activity 4

### Leftovers being reheated – checking internal temperature (1)

**SAFE**

Reheating Leftovers [Online Image]. (n.d.). Retrieved November 23, 2009, from georgiafaces.cases.uga.edu, <http://georgiafaces.caes.uga.edu/graphicsfiles/leftoversUSDA.jpg>

*Advancing New York City Through Research*  
Cornell University Cooperative Extension  
Nutrition and Health Program nyc.cce.cornell.edu  
Copyright 2009 – may be reproduced provided source is cited

## Activity 4

### Leftovers being reheated – checking internal temperature (2)

**SAFE**

Reheating in the Microwave [Online Image]. (n.d.). Retrieved November 23, 2009, from fsis.usda.gov, <http://www.fsis.usda.gov/OA/pubs/cfg/Color/jpg/10-microwave.jpg>

*Advancing New York City Through Research*  
Cornell University Cooperative Extension  
Nutrition and Health Program nyc.cce.cornell.edu  
Copyright 2009 – may be reproduced provided source is cited





## ***Keep BAC out of your holiday turkey!***

**Make sure your bird is cooked to a safe minimum  
internal temperature of 165° F,  
as measured with a food thermometer.**

For more fun food safety resources visit [www.fightbac.org](http://www.fightbac.org)