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Holiday Fight BAC!

Lesson In a Box

Activity 4: Activity Sign

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Holiday Fight BAC!

Lesson In a Box

Activity 4: Activity Sign Spanish



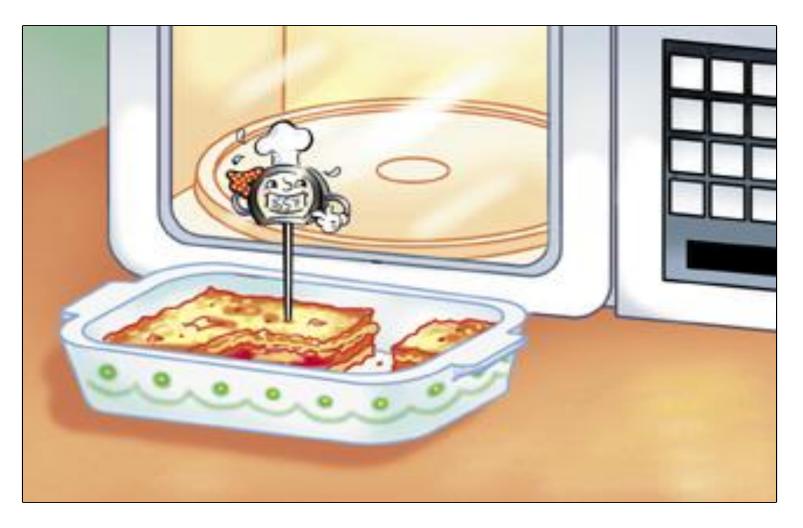
Activity 4

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

SAFE

Picture taken by Linda Ameroso, CUCE-NYC Staff member

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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

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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

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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.