

Now, that your hands are clean, back to that turkey. Turkey and most poultry is always a salmonella risk. Cook the turkey to an internal temperature of 165 degrees Fahrenheit. Use a meat thermometer to find out. It will also keep you from overcooking the bird and who wants dry turkey? If you have achieved the proper temperature any salmonella in the meat is now dead.

But, if you have splattered some salmonella containing liquid somewhere in the kitchen an invisible threat lurks on every surface that it came into contact with and this is why you do not want to rinse your turkey in the sink.

On one had it seems to make sense to wash off the bacteria. But, rinsing a turkey won't rinse off bacteria and you have probably just sprayed little bacteria droplets all over the kitchen and your sink is now contaminated and will need to be properly sanitized. Don't wash your turkey in the sink.

Another common mistake is to cook the stuffing inside the turkey. Remember, both the stuffing and the meat will have to reach 165 degrees to be safe to eat. You will probably end up with one being overcooked while another is undercooked.

Put the leftovers away. You should get the leftovers back into the fridge two hours after serving and you should throw away the leftovers no one ate after 3-4 days.

To learn more about food safety in the kitchen click [here](#). Watch the Kent County Health Department Facebook page for more food safety tips as we head into the holiday.