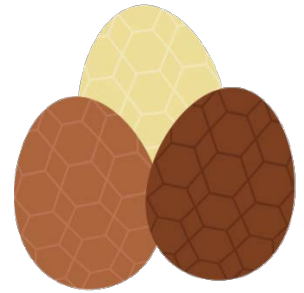


Handling Holiday Ingredients

Eggs

- Keep eggs refrigerated.
- Cook eggs until yolks are firm.
- Cook egg dishes to a safe temperature of 160 °F as measured with a food thermometer.
- Reheat egg dishes, like quiches, to 165 °F before serving.



To prevent foodborne illness, don't sample any raw cookie dough or cake batter!

Produce

- Check fresh produce for signs of cuts or bruising.
- Rinse fresh fruits and veggies just before eating. Blot dry with a clean cloth or paper towel.
- Keep produce separate from raw meat, seafood, poultry, eggs, and household chemicals.
- Chill cut fresh produce within two hours to prevent bacteria growth.



For all six smart practices see [ProducePro!](#)

Seafood

- Cook seafood thoroughly to minimize the risk of foodborne illness.
- Most seafood should be cooked to an internal temperature of 145 °F.
- Oysters should not be eaten raw by people at greatest risk for foodborne illness.

