

Gobble! Gobble!



Sending you
many warm
wishes for a
wonderful
Thanksgiving!

Kerry H. Collins
& Associates

Cooking food safely on Thanksgiving

Food safety starts from the purchase to the preparation, cooking, and serving of the turkey and other traditional dishes. Below are some helpful tips to keep your Thanksgiving Day dinner safe so you are able to enjoy the company of your family and guests. We hope you have a wonderful Thanksgiving!

- Stuffing the turkey is not recommended. Cook the stuffing separate.
- Use a food thermometer. You can't tell if the turkey is cooked simply by looking.
- Check to make sure every part of the turkey reaches a minimum internal temperature of 165° F, even if your turkey has a pop-up temperature indicator. Check the innermost part of the thigh and wing, and the thickest part of the breast.
- Let turkey stand for 20 minutes before carving to allow juices to set.
- Stuffing should also reach a minimum temperature of 165° F.
- Any dish containing eggs should be cooked to reach an internal temperature of 160° F.
- Use a separate clean spoon whenever tasting food from the pot. Do not use spoon for stirring to taste.

KERRY H. COLLINS & ASSOCIATES

PRACTICE AREAS:

Serious Personal Injury
Casos Serios De Los Danos Corporales

Construction Injuries/
On-The-Job Accidents
*Lesiones De Construccion/
O En Cualquier Trabajo*

Auto/Motorcycle Accidents
Accidentes Automovilisticos

Slip and Fall
Resbalon Y Caidas

Medical Malpractice
Negligencia Medica

Animal Bites
Mordeduras De Animal

Wills/
Medical Power of Attorney
*Testamentos/
Poder A Abogado*

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