



# Trick or Treat!

## Halloween Safety Tips



- ✓ For door-to-door trick-or-treating, go to homes of trusted friends.
- ✓ Attend a private party hosted by friends, school or church.
- ✓ Let an adult inspect all candy before eating.
- ✓ Only give or take candy in the manufacturer's sealed package.

### If you suspect candy tampering, call the Poison Center or your local Police Department and report:

- ✓ Brand name of the product.
- ✓ Bar code number from the label.
- ✓ Where product was obtained.
- ✓ Complaint or description of illness, if any.
- ✓ Action taken.

The report will be sent to the Halloween Candy Hotline set up by the National Confectioner's Association.

### Common candy problems and causes:

- ✓ Graying chocolate caused by exposure to heat or dampness.
- ✓ Powder on surface may be due to food starch.
- ✓ Shiny crystals due to tree sap or large sugar crystals.
- ✓ Indentations due to timing imperfection in wrapping.
- ✓ Lumps from peanut bits, fruit bits or unexpanded malted milk ball.
- ✓ White particles may be due to undissolved starch.
- ✓ Metallic taste may be due to burned candy.
- ✓ Holes may be due to air holes or starch holes from sizing units.
- ✓ Black or brown spots may be from burned sugar.



florida's poison centers  
Children's Medical Services

Florida Poison Information Center – Tampa: 1-800-222-1222

[www.poisoncentertampa.org](http://www.poisoncentertampa.org)

# BE SAFE WITH FOOD!

## Thanksgiving Safety Tips



### Provide a healthy family feast by following these food preparation tips:

#### Do:

- ✓ **EXPIRATION:** Make sure that the sell-by-date has not expired.
- ✓ **DEFROSTING:** Keep turkey in its original wrapping, refrigerated until ready to cook. Defrost a frozen turkey in a refrigerator or cold water bath. In the fridge, allow one day for every 5 pounds of turkey. In a cold water bath, change the water every 30 minutes. A 20-pound turkey will take approximately 12 hours to defrost in cold water.
- ✓ **COOKING:** Using a meat thermometer, cook the turkey until its internal temperature is 180 degrees. To test "doneness," pierce turkey in the thickest area of the thigh, making sure the juices run clear, not pink. Remove the stuffing immediately after the turkey is cooked and place in a separate dish.
- ✓ **STORAGE:** Store the turkey and stuffing separately in the refrigerator. Use leftover turkey within 3-4 days of cooking. Use leftover stuffing (and gravy) within 1-2 days.

#### Don't:

- ✓ **Don't** defrost a turkey at room temperature. Bacteria can multiply on the outside before the inside layers have defrosted.
- ✓ **Don't** partially cook the turkey one day and continue roasting the next day.
- ✓ **Don't** stuff the bird the night before cooking.
- ✓ **Don't** leave leftovers out on the counter longer than 2 hours.
- ✓ **Don't** store leftover stuffing in the bird.
- ✓ **Don't** refreeze a thawed uncooked turkey.



For advice or to view video clips about food preparation, go to [www.butterball.com](http://www.butterball.com) or call the Butterball hotline, 1-800-323-4848, 8 a.m.-8 p.m. CST weekdays, Nov. 1-Dec. 27.

For information about treatment of food poisoning, call toll-free, 24 hours-a-day, 7 days-a-week the Florida Poison Information Center.