

Lifestyles Department

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December is often a time of gatherings that include big meal spreads. Serving leftovers can be a great way to feed your crowd. This holiday season, keep food safety in mind.

Follow these tips from Government of Canada on storing and reheating leftovers:



1. *Refrigerate all leftovers promptly in uncovered, shallow containers so they cool quickly. Refrigerate once steaming stops and leave the lid off or wrap loosely until the food is cooled to refrigerator temperature.*
2. *Store turkey meat separately from stuffing and gravy.*
3. *Use refrigerated leftovers within two or three days or freeze right away for later use.*
4. *Avoid overstocking the refrigerator, so that cool air can circulate effectively.*
5. *Reheat solid leftovers, such as turkey and potatoes, to at least 74°C (165°F). Bring gravy to a full, rolling boil and stir a few times while reheating.*

Retrieved from canada.ca

