



PECHANGA *Holiday* To Go!

Happy Thanksgiving from our family to yours! On behalf of Pechanga Resort Casino, we would like to say thank you. Thanksgiving is a special time when community holds extra meaning. To ensure your health and safety and that of those closest to you, please prepare this Thanksgiving feast by adhering to these step by step instructions. Please follow our simple heating, storage, and reheating instructions to maintain food safety standards. Enjoy the feast!

UPON PICK-UP

- Please plan to consume or properly store all food products within 2 hours of actual pick-up.

INSTRUCTIONS

- The food containers provided are not oven-proof. If you prefer reheating in a conventional oven, it is required that the food contents be removed and placed in suitable oven-proof cookware.
- Metal, foil, aluminum cannot be used for reheating in a microwave.
- Reheat products to the following temperatures:
 - Potentially hazardous foods such as poultry including turkey: Reheat to an internal temperature of 165°F and ensure the temperature remains at that level for at least 30 seconds.
 - Food previously cooked and cooled such as vegetables, soups and sides: Reheat to an internal temperature of 135°F and ensure the temperature remains at that level for at least 15 seconds.

PRE-HEAT THE OVEN TO 275 °F:

Place food products in desired oven-safe dish and cover with foil.

Turkey - Roast until both legs and breast reach internal temperature of no less than 165°F

Stuffing - Reheat until an internal temperature of no less than 165°F is reached.

Soup - Reheat on the stove until boiling point is reached, reduce to a simmer for a minimum of 2 minutes.

Gravy - Reheat on the stove until boiling point is reached, reduce to a simmer for a minimum of 2 minutes.

Potatoes - Reheat to an internal temperature of 135°F for at least 15 seconds.

Brussels Sprouts - Reheat to an internal temperature of 135°F for at least 15 seconds.

Cranberry Relish - Serve chilled or at room temperature without exceeding a cumulative two hours.

Buttermilk Bread - Serve chilled or at room temperature.

Pumpkin Pie - Serve chilled.

STORAGE

- All foods should be chilled to or below 40°F/4.4°C or reheated to the temperatures stated below.
- All food products can be stored in the container provided.
- Refrigerated food storage units must be sufficient and have capacity to maintain required ambient air temperature of 40°F/4.4°C or below.

REHEATING

- Potentially Hazardous foods that are cooked, cooled, and reheated for immediate consumption or hot holding must be reheated so that all parts of the food reach a temperature of at least 165°F / 74°C.
- Cold spots may exist in food that is reheated using a microwave oven, therefore it is critical to check the food temperature in several locations.
- Always check product temperatures before the reheating process ends.
- Always use approved thermometers, do not rely on reheating time, appearance, feel or even instinct as an indicator of adequate reheating.