We often end up with leftovers whenever we cook at home or dine out. To keep them safe, cooking food to a proper temperature and refrigerating leftovers promptly is crucial. Failure to do so, whether undercooking food or leaving it out at unsafe temperatures, can lead to foodborne illness. Proper handling of leftovers plays a key role in reducing health risks. Follow the guidelines of the USDA Food Safety and Inspection Service for safe storage and reheating practices.

Discover more about food safety and making the most of your leftovers in this DIGEST.

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