Stuffing timing and safety planner

Record your own measurements and follow your chosen recipes.

Recipe name and source

Dish dimensions / oven clearance

Guests and recipe yield

Ingredients and preparation

Oven setting / start time / bake time

Center temperature check

Serving and leftover plan

Notes / next action

Use a food thermometer: cook the center of stuffing to 165°F.
Refrigerate at 40°F or below within 2 hours (1 hour above 90°F).
For in-bird stuffing, wait 20 minutes after roasting before removal.
CDC: cdc.gov/food-safety/foods/holiday-turkey.html
USDA: ask.fsis.usda.gov/article/What-is-the-Danger-Zone