



Cooked & Cooled Package Care Instructions

To Our Valued Luby's Customer: Your order has been prepared with care and is presented to you with pride. We trust this offering will make your dining experience enjoyable. Please refrigerate all items not intended for immediate use as quickly as possible (within two hours). It's best to have a thermometer handy.

Whole Roasted Turkey, Whole Smoked Turkey and Fried Turkey

1. Heating in a pre-heated 350°F conventional oven is recommended.
2. Remove turkey from bag and place in a large foil lined baking pan.
3. Baste turkey with ¼ pound melted margarine or butter.
4. Place turkey into the oven. Add a cup of water to the pan. Heat long enough to make sure the temperature of 140°F or higher is reached, approximately 2 ½ hours.
5. Remove turkey from oven, let rest 15 minutes, arrange on a serving platter, carve and serve.

Roasted Turkey Breast, Whole Roasted Turkey Breast, Spiral Sliced Ham & Prime Rib

1. Heating in a pre-heated 350°F conventional oven is recommended.
2. Leave turkey, prime rib or ham in the oven-roasting bag and place it in a large baking pan. Open the bag, add a cup of water and tie the bag closed. Heat long enough to make sure the temperature of 140°F or higher is reached, approximately 2 ½ hours.
3. Carefully remove from the oven-roasting bag, arrange on a serving platter, carve and serve.

Gravy **Be careful when handling hot gravies to avoid burns.*

1. Gravies packaged in a white paper quart container may be heated in a microwave oven as follows: Microwave gravy with lid on for two (2) minutes. Carefully remove lid and stir. Replace lid and microwave for one (1) minute. Repeat this process in one-minute intervals until gravy is hot (165°F).
2. Gravies packaged in a Styrofoam container must be heated in a saucepan. Pour gravy into a saucepan and bring to a rolling boil, stirring frequently, until 165°F or higher is reached.
3. Gravies packaged in a plastic quart container may be heated in the microwave. Crack the lid on the gravy. Heat in microwave for two (2) minutes. Carefully remove the container from the microwave and stir. Heat the cracked container in the microwave for (1) minute. Repeat this process in one-minute intervals until 165°F or higher is reached.

All Side Dishes

1. Place each item in either an individual saucepan or a microwave-safe dish. Cover and rotate food when microwaving. 165°F is ideal heating temperature for these foods.
2. Sides packaged in aluminum containers may be heated in the oven. Pre-heat oven to 350°F. Place container(s) (with lids on) onto a baking sheet and heat for 45 to 60 minutes until 165°F or higher is reached. Carefully remove lids and serve. Do not place aluminum containers in microwave.

Helpful Temperature Guide (in degrees F)

Heating temperatures for all sides & gravies - until 165°F is reached

Heating temperatures of all turkeys, prime ribs & hams and holding cooked foods "hot" - until 140°F is reached

Holding temperature for all cold products - should be 40°F or lower

TEMPERATURE DANGER ZONE: 41°F to 135°F. Keep cooked meats, gravies, dressings and vegetables out of this range as much as possible.

135°F

68°F - 98°F

41°F

Room temperatures, where bacteria can grow the fastest

REFRIGERATE ALL PIES. We do not recommend that you consume foods that have been held between 135°F and 41° F for longer than two hours, as this can be unsafe. We recommend that you do not reheat any items more than one time. Keep all products refrigerated at 40°F or lower until they are to be reheated or consumed.



Hot Package Care Instructions

To Our Valued Luby's Customer:

Your order has been prepared with care and is presented to you with pride. We trust this offering will make your dining experience enjoyable.

Please refrigerate all items not intended for immediate use as quickly as possible (within two hours).

1. REFRIGERATE ALL PIES AND CHEESECAKES IMMEDIATELY.
2. We do not recommend that you consume foods that have been held between 135°F and 41°F for longer than two hours, as this can be unsafe.
3. We recommend that you do not reheat any items more than one time.
4. Keep all cold products refrigerated at 40°F or lower until they are ready to be consumed.
5. Keep hot foods at 140°F or hotter until they are ready to be consumed.
6. Always wash your hands thoroughly before handling any foods.
7. Refrigerate leftovers immediately.
8. Discard leftovers that are not eaten or refrigerated within two hours.
9. Rapidly (within two hours) reheat any refrigerated leftovers to 165°F or higher.
10. Keep food protected by covering until eaten.

Helpful Temperature Guide (in degrees F)

Heating temperatures for all sides & gravies - until 165°F is reached

Heating temperatures of all turkeys, prime ribs & hams and holding cooked foods "hot" - until 140°F is reached

Holding temperature for all cold products - should be 40°F or lower

TEMPERATURE DANGER ZONE: 41°F to 135°F. Keep cooked meats, gravies, dressings and vegetables out of this range as much as possible.

135°F
68°F - 98°F Room temperatures, where bacteria can grow the fastest
41°F

REFRIGERATE ALL PIES. We do not recommend that you consume foods that have been held between 135°F and 41° F for longer than two hours, as this can be unsafe. We recommend that you do not reheat any items more than one time. Please keep all products refrigerated at 40°F or lower until they are to be reheated or consumed.