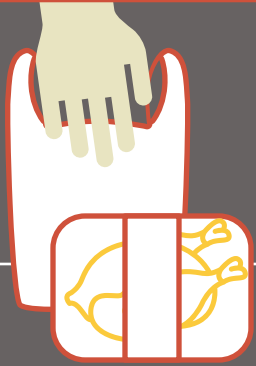
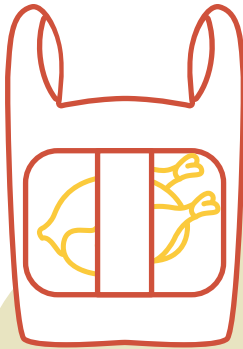


DON'T TOUCH

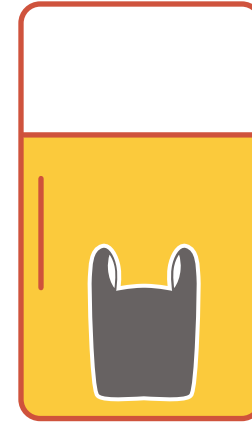
PRACTICE SAFE POULTRY HANDLING



1. PLACE POULTRY IN PLASTIC BAG PROVIDED AT MEAT COUNTER



2. KEEP POULTRY IN PLASTIC BAG WHEN YOU GET IT HOME



3. PLACE ON A LOW SHELF TO PREVENT LEAKAGE FROM CONTAMINATING OTHER FOODS

CHECK TEMP

USE A FOOD THERMOMETER

COOK POULTRY TO 165 °F



THAW IN THE
FRIDGE

TO KEEP POULTRY AT OR BELOW 40 °F



DON'T TOUCH - CHECK TEMP

www.fightbac.org



Partnership for
Food Safety
Education