Look for the safe food handling label in the market.

**Safe Handling Instructions**

*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*

- Keep refrigerated or frozen.
  Thaw in refrigerator or microwave.

- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

- Cook thoroughly

- Keep hot foods hot. Refrigerate leftovers immediately or discard.