

PRACTICE SAFE POULTRY HANDLING

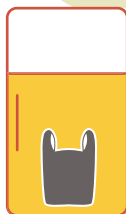
DON'T TOUCH



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

