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

DON’T TOUCH

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 WING IT

PRACTICE SAFE POULTRY HANDLING

DON’T TOUCH - CHECK TEMP

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