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 ºF

THAW IN THE FRIDGE TO KEEP POULTRY AT OR BELOW 40 ºF

Don’t WING IT

PRACTICE SAFE POULTRY HANDLING

DON’T TOUCH - CHECK TEMP

www.fightbac.org

Partnership for Food Safety Education