

OTHER RESOURCES for BAC Fighters

Home Poultry Handling and Preparation



www.fightbac.org

Chicken from Farm to Table

SOURCE: USDA FSIS

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/poultry-preparation/chicken-from-farm-to-table/ct_index

The Raw Story

Some frozen chicken entrees look like they're cooked—but they're not

SOURCE: US CDC

https://www.cdc.gov/salmonella/frozen-chicken-entrees-07-15/pdf/the_raw_story.pdf

Cook it Safe

Not all frozen and convenience foods can be cooked in the microwave. Cook It Safe!

SOURCE: Partnership for Food Safety Education

<http://www.fightbac.org/food-safety-education/safe-microwaving/>

Summer Without Salmonella - Are you aware that illnesses from Salmonella spike in the summer?

SOURCE: Partnership for Food Safety Education

<http://www.fightbac.org/summer-without-salmonella/>

Summary Report: 2016 Food Safety Survey Report

SOURCE: US FDA

<http://www.fda.gov/Food/FoodScienceResearch/ConsumerBehaviorResearch/ucm529431.htm>

Chicken and Other Poultry - Safe storage, handling, cooking methods and times

SOURCE: FoodSafety.gov

<https://www.foodsafety.gov/keep/types/chicken>

Keeping Backyard Poultry-Live poultry, such as chickens, ducks, geese, and turkeys, often carry germs such as Salmonella.

SOURCE: US CDC

<https://www.cdc.gov/features/salmonellapoultry>