

# 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**

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