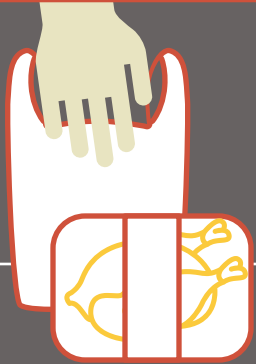
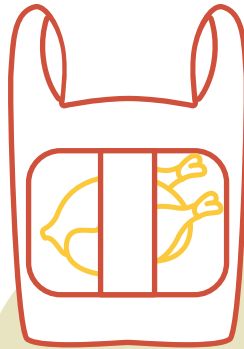


# DON'T TOUCH

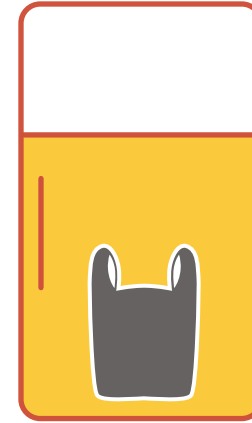
## PRACTICE SAFE POULTRY HANDLING



**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

# 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](http://www.fightbac.org)

