Tips for Safer Chicken

For more on our investigation into salmonella, go to revealnews.org/chickentips

CHILL IT OUT
Fresh chicken should feel cold to the touch at the store. At home, promptly refrigerate your bird at 40° F or below.

KEEP IT SEPARATED
Isolate raw poultry from all other foods to avoid cross-contamination.

DON’T WASH IT
Rinsing or soaking raw poultry doesn’t destroy salmonella – only cooking does. Bacteria and poultry juices can spread to other foods, utensils and surfaces.

WASH EVERYTHING ELSE
Clean hands, cookware and surfaces often – basically everything and the kitchen sink.

TAKE ITS TEMP
Cook to an internal temperature of 165° F - don’t assume it’s cooked by its color!

SOURCE: USDA Food Safety and Inspection Service