

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!

