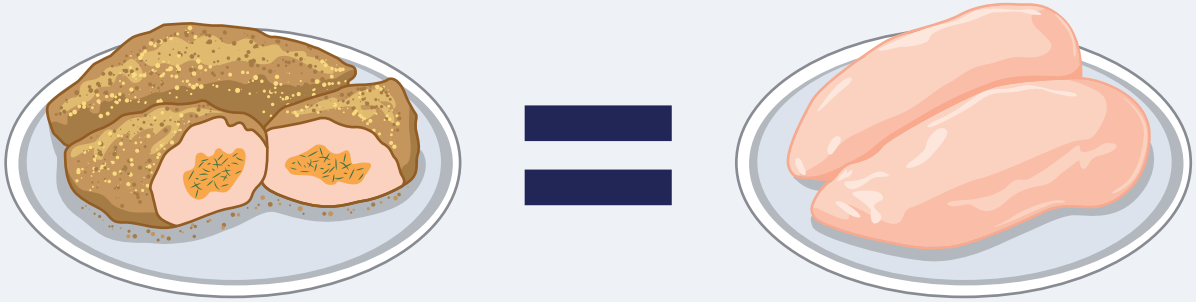
THE RAW STORY

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



Handle raw frozen chicken — including frozen meals, entrees, and appetizers — the same way you handle raw fresh chicken to prevent foodborne illness:

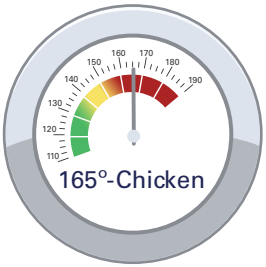
1

Read the package carefully.

2

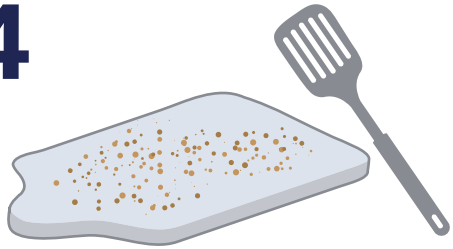
Follow cooking instructions exactly as written.

3



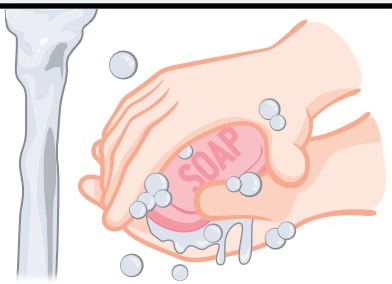
Use a food thermometer to check doneness (165°F for chicken).

4



Clean and disinfect any surfaces and utensils that touched the raw product.

5



Wash your hands with soap and water after handling the raw product.

U.S. Department of Health and Human Services
Centers for Disease Control and Prevention

Learn more: www.cdc.gov/foodsafety/prevention

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