GET THE FACTS ON FOOD AND AVIAN INFLUENZA

CAN PROPER FOOD HANDLING PREVENT AVIAN INFLUENZA?

Yes. Proper food safety is essential. Use a meat thermometer to make sure poultry is cooked throughout.

Chicken or eggs must be cooked to at least 165°F to destroy any food-borne pathogens such as Salmonella and E. coli.

de.gov/poultry