

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

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