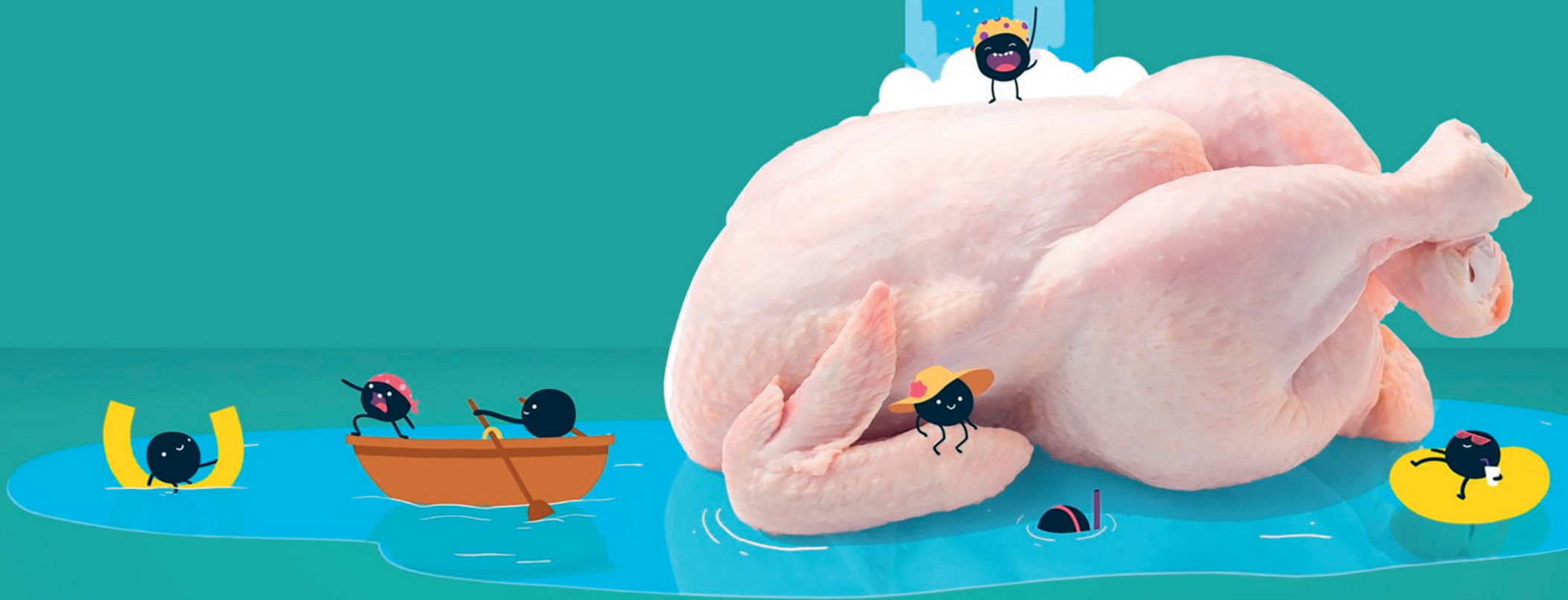




Department of Health

DON'T EVER WASH RAW CHICKEN



Never wash raw chicken – this spreads bacteria around your kitchen. Always wrap your chicken before storing it to prevent food poisoning. Don't let raw chicken juice contaminate other foods.

 Search HealthyWA for tips.

PLAY it FOOD SAFE.

CLEAN • SEPARATE • COOK • CHILL