

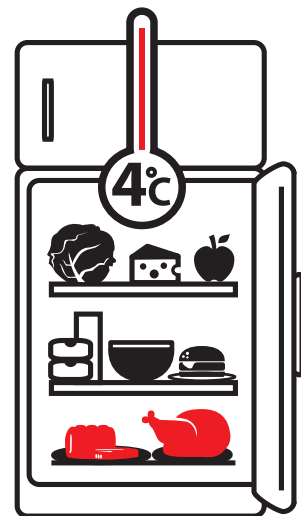
**Raw meat may have harmful germs that can make people sick. Follow these steps to keep foods safe.**



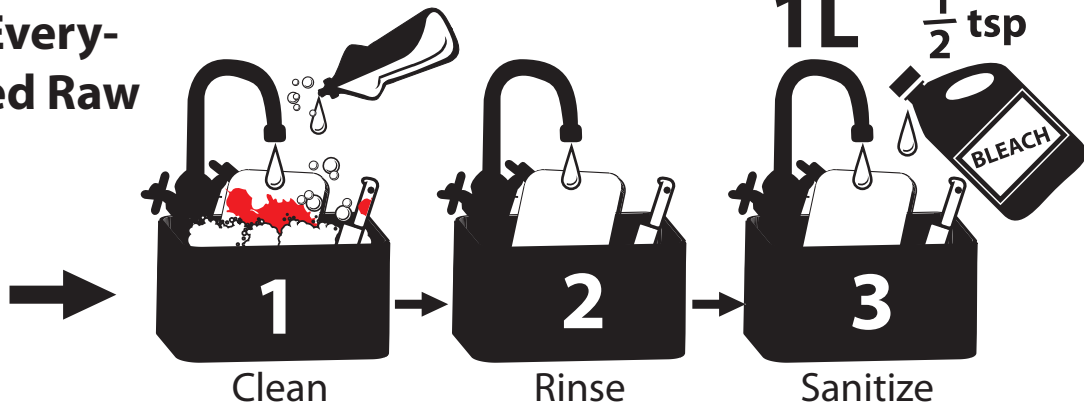
**Wash hands before and after touching raw meat.**



**Keep meat on bottom shelf at 4°C or colder**



**Clean & Sanitize Everything That Touched Raw Meats**



**Cook meat to an internal temperature of 71°C**

