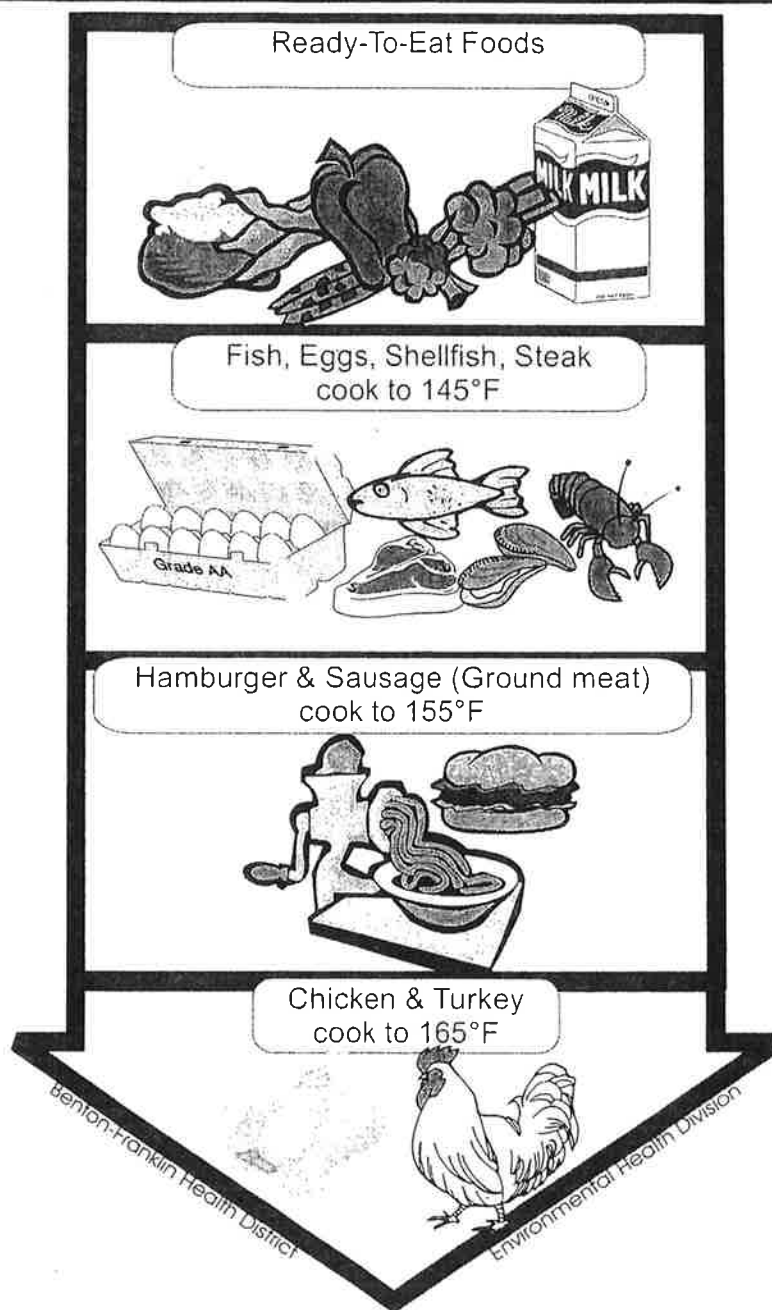


Raw Meat Storage



It is important to keep raw meat away from other food.

Tips to avoid cross contamination:

- wash hands after handling raw meat
- store raw meat below other foods in the refrigerator and freezer
- store meat with a higher cooking temperature (like chicken) below meat with a lower cooking temperature (like fish)