
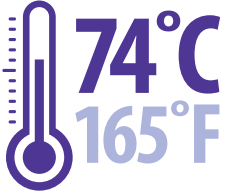




THE RAW STORY.



Frozen breaded chicken products often look cooked when they're really not.

Whether you're preparing fresh or frozen raw chicken, it's important to handle these products correctly. Remember to follow these four simple steps below to avoid food borne illnesses like Salmonellosis.

-  **1** Always read and follow the cooking instructions.
-  **2** Use a thermometer to check when the chicken product is done.
-  **3** Wash your hands with soap and water after handling raw chicken.
-  **4** Clean and disinfect all cooking surfaces and utensils that touch the raw product.

For more information, visit Ontario.ca/safefoodfacts or learn more about Salmonellosis at <http://www.health.gov.on.ca/en/public/publications/disease/salmonella.aspx>