Raw Chicken: Safe Handling Practices

Due of the recent *Salmonella* outbreak associated with raw chicken products from Foster Farms, Mason County Public Health would like to remind the public that following proper food safety guidelines can reduce the likelihood of a *Salmonella* infection.

**Clean**
- Wash hands, utensils, cutting boards, sinks, and countertops with soap and warm water immediately after they have been in contact with raw chicken.
- Food contact surfaces may be sanitized with a freshly made solution of 1 tablespoon of unscented, liquid chlorine bleach in 1 gallon of water.

**Separate**
- Do not let raw chicken juices leak onto cooked or ready to eat food.
- Keep raw poultry separate from other foods (especially fruits and vegetables) in your shopping cart, grocery bags, and refrigerator. Put poultry into a plastic bag to prevent drips that may contaminate other food.
- If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
- Never place cooked food on a plate that previously held raw meat, poultry, or seafood.

**Cook**
- Cook poultry to 165°F or above in order to destroy harmful bacteria.

**Chill**
- Chill food promptly and properly. Refrigerate or freeze perishables, prepared foods, and leftovers within 2 hours.

If you or someone in your family has symptoms of *Salmonella*, especially if you’ve eaten any of the Foster Farms products listed in the USDA’s alert, contact your health care provider. Symptoms of a *Salmonella* infection include diarrhea, fever, and abdominal cramps 12 to 72 hours after infection. The illness usually lasts 4 to 7 days, and most people recover without treatment.

For more information about the *Salmonella* outbreak please visit [CDC’s website](https://www.cdc.gov), or contact Mason County Public Health at 360-427-9670 ext. 400.