

Germs from raw chicken can cause fever, vomiting and diarrhoea.

These germs love to travel. Stop them - wash anything that touches raw chicken.

- Always wash your hands thoroughly with soap and water after you have touched raw chicken and before you touch anything else.
- There is no need to wash raw chicken, because any germs on it will be killed if you cook it thoroughly. If you do wash chicken, take care because you could splash germs onto the sink, worktop, dishes, or anything else nearby.
- Always wash chopping boards, knives and utensils that have been used with raw chicken before you use them with other foods.
- Don't put raw chicken next to cooked food on the grill or barbecue.
- Don't add sauce or marinade to cooked food if it has been used with raw chicken.
- Store raw chicken on the bottom shelf of the fridge where it can't touch or drip onto other foods.
- Use separate tongs and utensils for raw and cooked chicken.

www.food.gov.uk



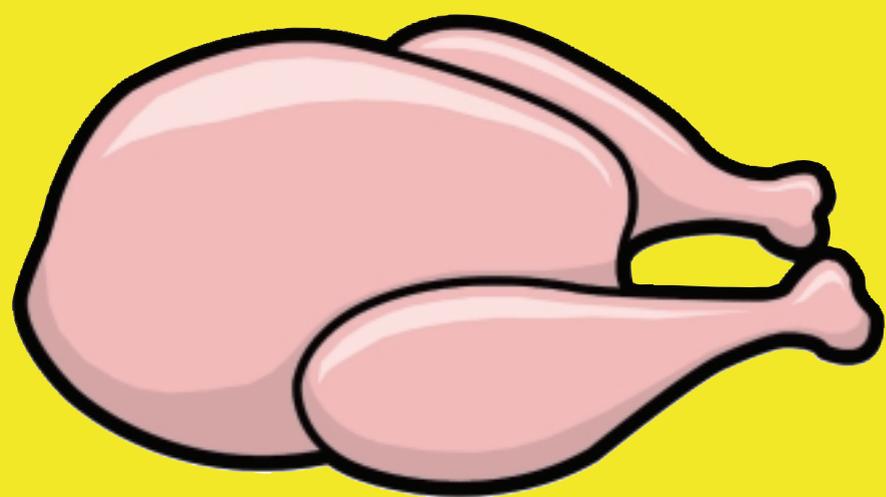
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GERMS

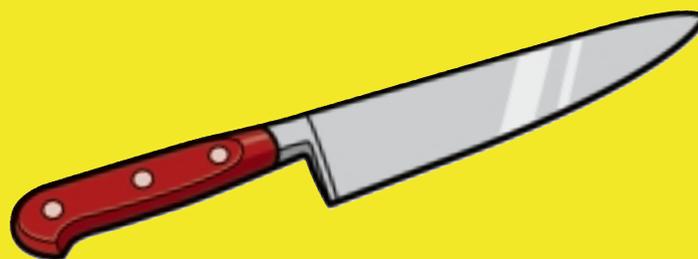


LOVE TO TRAVEL™

They go everywhere!



Germs love to travel, here are some of their favourite destinations



KNIFE

With their love of travel, the knife is one of the most popular destinations among germs. From here it's convenient to travel on to ready-to-eat foods such as salad and fruit. Whether it's a weekend away for two or a family trip for a couple of weeks, the knife is just perfect!



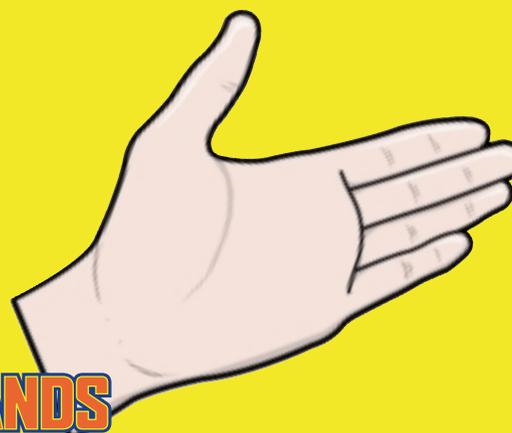
COOKED FOOD

For germs, the most direct route to cooked food is when a piece of raw chicken touches down next to cooked food on the grill. Then it's easy for germs to jump straight on board and relax.



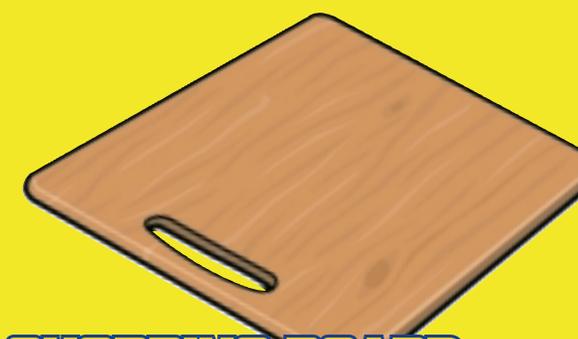
FRIDGE

In the fridge, germs have the chance to make a new home for themselves. If they're living on some raw chicken that isn't properly wrapped they can transfer to the fridge, settle down and start a family. The fridge offers massive potential to those with growing children, with a selection of levels to travel to, especially with an express drip to the food directly below.



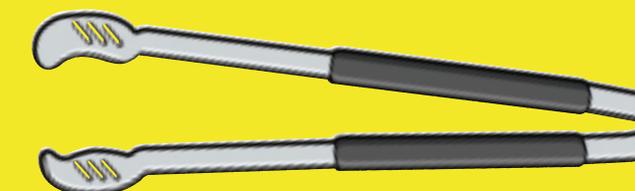
HANDS

For germs, going on the hands is the all-expenses-paid trip of a lifetime. From hands they can go straight to towels, handles and foods – and then onto anywhere. Included in this travel package is a free return journey back to the hands whenever they touch the towel or handle again.



CHOPPING BOARD

For most germs the chopping board is a brief stop off before moving on. But if there's no slice of bread or vegetable straight away, there are always the wonderful sights and sounds of this historic spot for them to enjoy.



TONGS

For the germs who are young at heart it's party time 24 hours a day on the tongs. They're the perfect place to bask in the neon lights of the kitchen or hop onto cooked meat without a care in the world. It could be a short stop over, but it's an unforgettable one.