

Minimize Risk of Food Borne Illness

Keeping You and Your Pets Safe*

- ✓ **Transport Meat at Proper Temperature** in insulated transport containers; do not allow meat to thaw in transit
- ✓ **Sanitize Insulated Transport Containers**
- ✓ **Store Meat Frozen at or below 0 ° F**
- ✓ **Thaw Meat in Refrigerator**, never at room temperature
- ✓ **Use Glass, Ceramic or Stainless Steel for Meat Storage and Pet Feeding Bowls**
- ✓ **Keep Defrosted Meat below 40 ° F**
- ✓ **Feed Defrosted Meat within 3 days**
- ✓ **Wash Your Hands After Handling Meat**
- ✓ **Sanitize ALL Meat Contact Surfaces**, including food bowls, countertops, cutting boards, faucets & utensils, etc.
- ✓ **Watch Children While Feeding Pets**
- ✓ **Sanitize Water Bowls Frequently**

* Following these precautions can significantly reduce the risk of bacterial growth, cross contamination and food borne illness to both you and your pets.