

# Safe Handling Instructions

*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*



Keep refrigerated or frozen.  
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.  
Wash working surfaces (including cutting boards),  
utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers  
immediately or discard.

## USDA Safe Handling Instructions Graphic

Designed by [www.claytowne.com](http://www.claytowne.com) based upon the official USDA graphic that for some reason the government doesn't provide in a scalable vector format.

I've kept the icons very close to the original but redrew them for increased legibility and attractiveness

### FREE Bonus!

The USDA doesn't provide edible vector files for Food Safety and Inspection Service (FSIS) icons either.

On the EST icon/bug Inspection mark on processed products, you just need to swap out the EST. (processing plant number).

On the inspection mark on raw poultry just swap the P number (poultry) number for your product.

The font is Akzindenz-Grotesk BQ

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