THE RAW STORY

Some frozen chicken entrees look like they’re cooked—but they’re not!

Handle raw frozen chicken — including frozen meals, entrees, and appetizers — the same way you handle raw fresh chicken to prevent foodborne illness:

1. Read the package carefully.

2. Follow cooking instructions exactly as written.

3. Use a food thermometer to check doneness (165°F for chicken).

4. Clean and disinfect any surfaces and utensils that touched the raw product.

5. Wash your hands with soap and water after handling the raw product.

Learn more: www.cdc.gov/foodsafety/prevention