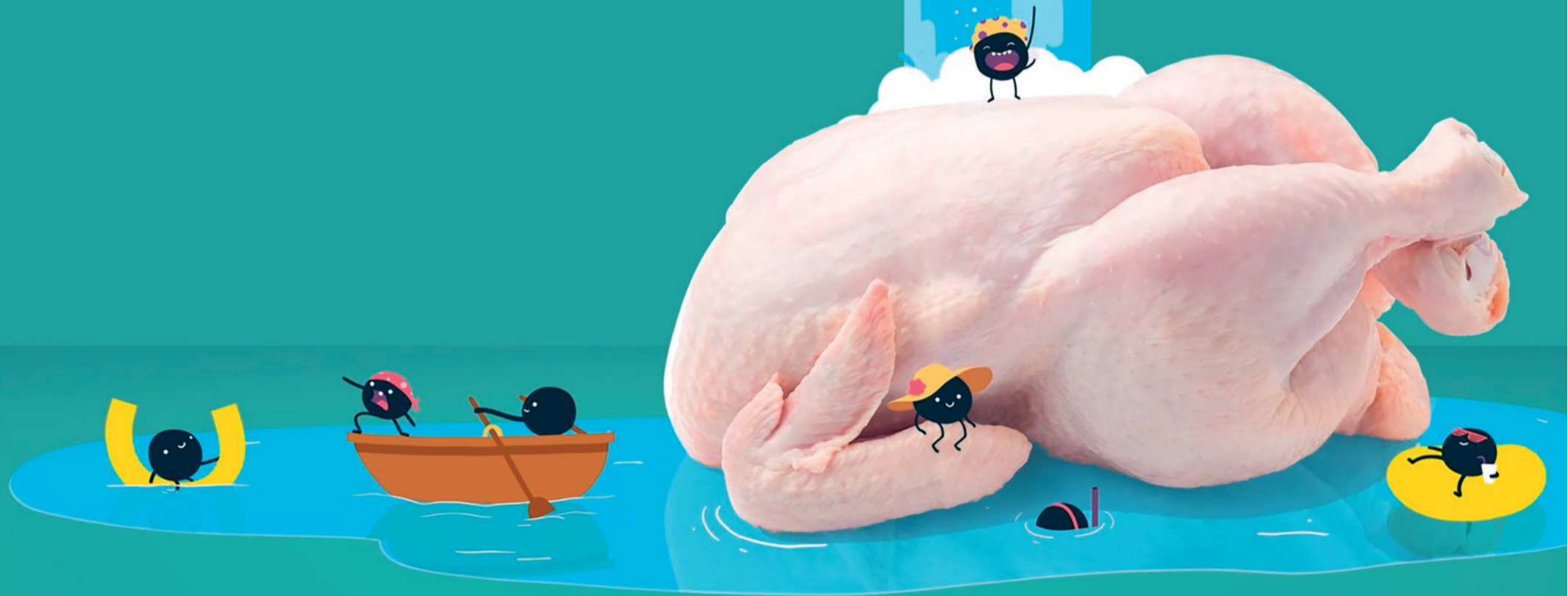




Department of Health



# DON'T EVER WASH RAW CHICKEN



Never wash raw chicken – this spreads bacteria around your kitchen. Always wrap your chicken before storing it to prevent food poisoning. Don't let raw chicken juice contaminate other foods.

 Search HealthyWA for tips.

## PLAY it FOOD SAFE.

CLEAN • SEPARATE • COOK • CHILL