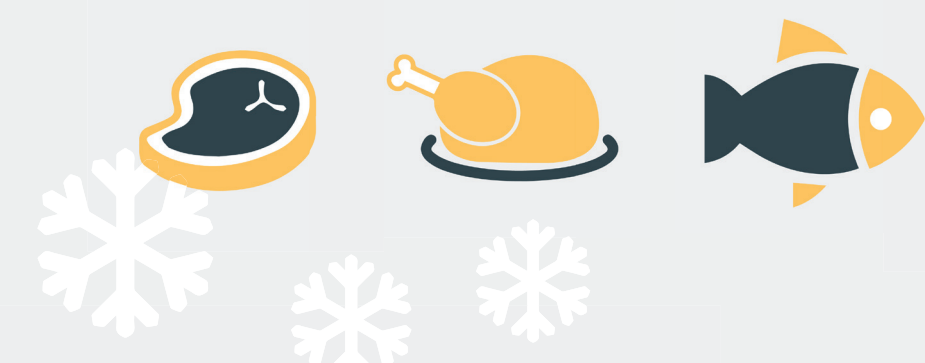


GET READY TO GRILL SAFELY



1 Seperate

Seperate meat, poultry and seafood in your shopping cart during your grocery shopping.



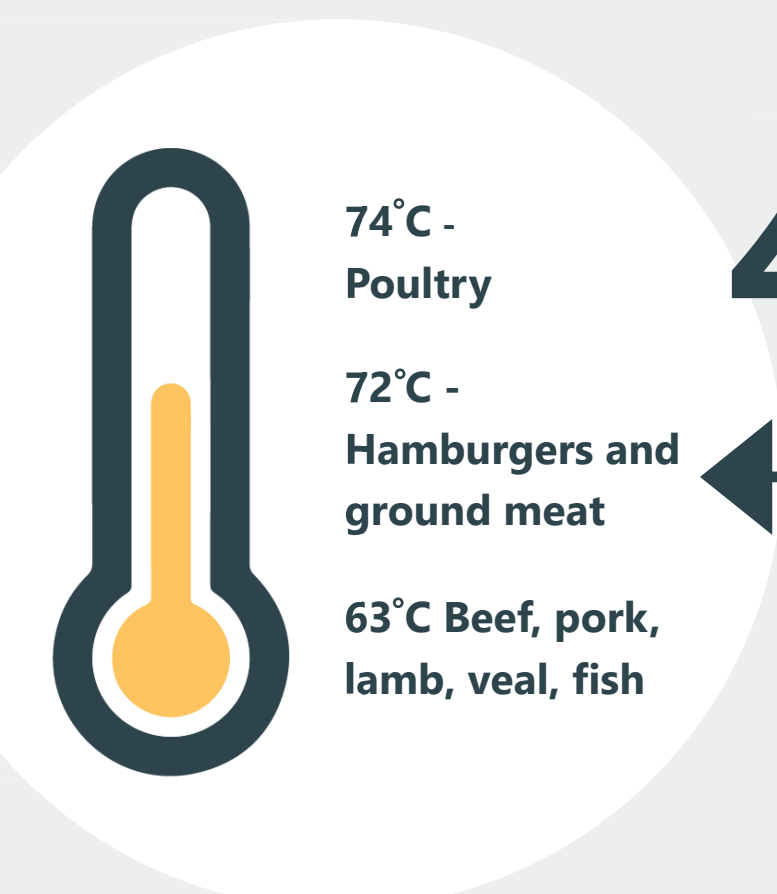
2 Chill

Keep these meats refrigerated until ready to grill. During transportation, always keep below 5°C.



3 Clean

Wash your hands before and after handling raw meat. Ensure you wash all surfaces including the grill before and after cooking.



4

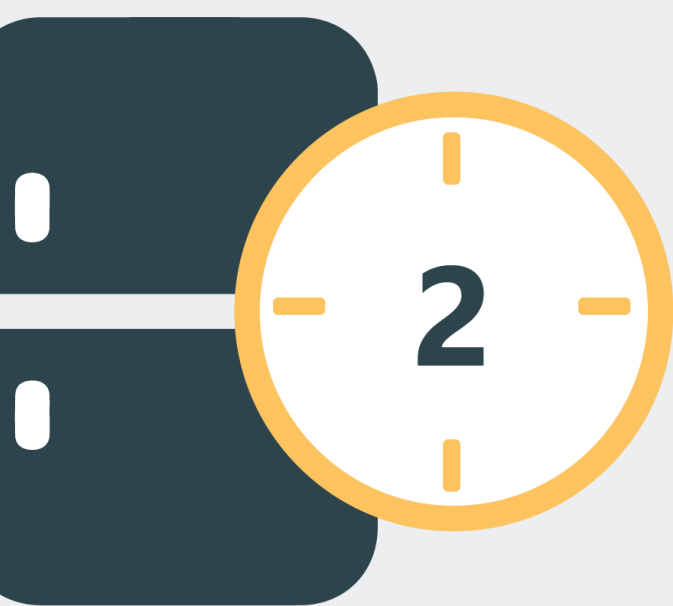
Cook

Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs. When smoking, keep temperature inside the smoker at 108°C to 149°C to keep meat at a safe temperature while it cooks.



5 Don't cross-contaminate

Throw out food that may have been in contact with raw meat juices. Always put meat on a clean plate.



6

Refrigerate

Divide leftovers into small portions in covered and shallow containers. Ensure these go into the fridge within two hours of cooking.