Raw meat and chicken

Keep it apart

from food that's ready to eat

1. Cover it and keep it on the bottom shelf
2. Use a different board and knife
3. Don't wash raw chicken. Splashes spread germs.
4. Wash your hands after touching it
5. Cook until steaming hot, with no pink inside

Why? Raw meat can carry germs like campylobacter, salmonella and E. coli.