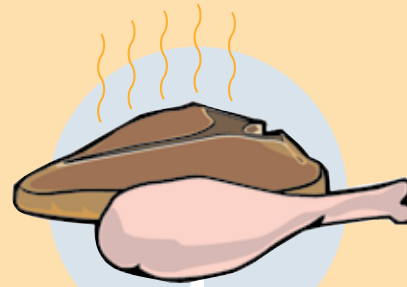




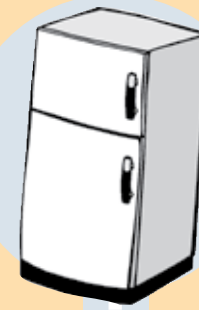
Knives

The knife is one of the most popular destinations for germs. It gives germs a quick and edgy ride to ready-to-eat foods such as salad and fruit.



Cooked food

For germs, a direct route to cooked food is when raw chicken touches down next to cooked food on the grill. It's so easy for germs to jump aboard and relax.



Fridge

In the fridge, germs can make themselves at home. They move in on some raw chicken that isn't properly wrapped, transfer to the fridge, settle down and start a family. And they get a free ride to other exciting levels on express drips to food stored below.

These germs love to travel. Here are some of their favourite destinations

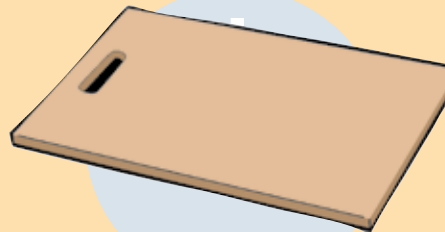
Hands

Travelling on hands is the all-expenses-paid trip of a lifetime for germs. They can go straight to towels, handles and foods – then on to other exciting destinations – or take a free return journey back to the hands on whatever you touch.



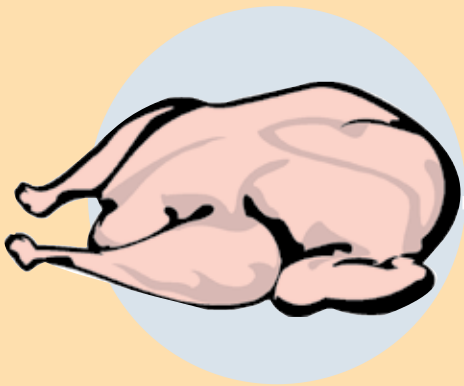
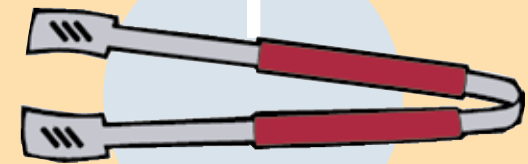
Chopping boards

For most germs the chopping board is a brief stopover before moving on. A slice of bread, some salad vegetables or fruit will soon land on the board to take them to new places.



Tongs

Tongs are the perfect place for germs to relax in the kitchen. They can hop on cooked meat for a short stopover or take a trip to some other very unforgettable destinations.



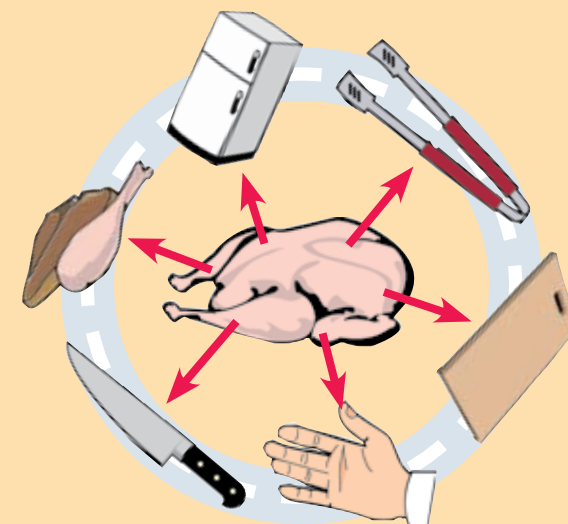


**Germs from raw chicken
can cause vomiting
and diarrhoea.**

These germs love to travel.

**Stop them –
wash anything
that touches raw
chicken.**

- Always wash your hands thoroughly with soap and water after you have touched raw chicken and before you touch anything else.
- Preferably use a separate chopping board for raw chicken and other raw meats.
- Wash chopping boards, knives, tongs, plates or any equipment that has come into contact with raw chicken, preferably in a dishwasher. Alternatively wash in warm soapy water.
- Raw chicken stored in the fridge should be contained so that the meat cannot touch or drip on other foods.
- Don't reuse the plate used to transfer raw chicken to the barbeque.
- Don't put raw chicken next to cooked food on the barbeque.
- With marinated chicken, don't add marinade towards the end of the cooking and use clean tongs (that have not been in contact with the raw chicken or marinade) to remove the cooked chicken.



**Germs love
to travel**

Handle with Care!

This fact sheet has been adapted from UK Food Standards Agency information with permission.

Published by the Food Policy and Programs Branch,
Public Health and Clinical Co-ordination Division,
South Australian Department of Health

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