

# Meat Bags

**Unique Safe-Handling Instructions Pre-Printed on Bag!**



E-coli, salmonella... you see the headlines that periodically carry an article about the latest problem associated with the mishandling of meats.

Redi Bag USA offers you Meat Safe Handling bags with pre-printed instructions right on the bag, advising your customers on how to handle the meats they purchase. Customers appreciate the opportunity to read this information and to protect their families from illness.

These bags are available in loose or plastic header variety, in a wide variety of sizes and weights. See the reverse side or visit our website for details.

### Safe Handling Information

#### Safe Handling Instructions

*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

#### Cooking Temperatures

Product	Fahrenheit
Fresh Beef, Veal, Lamb	160*
Ground products	160*
Bar hamburger	Cook until no longer pink
(Prepared as patties, meat loaf, meatballs, etc.)	
Non-ground products like roasts	
Medium rare	145*
Medium	160*
Well done	170*
Fresh Pork	
All cuts including ground product	160*
Medium	170*
Well done	
Poultry	
Ground Chicken, Turkey	165*
Whole Chicken, Turkey	170*
Medium, unstuffed	180*
Well done	190*
Whole bird with stuffing (Stuffing must reach 165°)	180*
Poultry breasts, roasts	170*
Thighs, Wings	Cook until juices run clear
Ham	
Fresh (raw)	160*
Fully cooked, to reheat	140*

**Custom printing available**

**Oxo-biodegradable bags now available!**

*Redi Bag USA's manufacturing facility is ISO 9001 Certified, employing a work force of over 800.*

**REDI BAG USA**

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**Redi Bag USA LLC**

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