Avian Influenza Facts:
Reliability and Safety of the Turkey Supply

Your customers can continue to enjoy the great taste and healthy eating from all varieties of turkey meat – turkey tenderloin, ground turkey, sliced deli, turkey breast, as well as turkey sausage and turkey bacon. Poultry products purchased in the U.S. are absolutely safe to eat. The resilience of the 240-million turkey population in the United States, raised throughout 25 states, assures a reliable supply of wholesome turkey meat.

**Turkey products remain safe, wholesome and nutritious.** Birds on farms affected by Highly Pathogenic Avian Influenza are no longer viable for sale and are prohibited from entering the marketplace.

**Testing programs are in place.** The turkey industry and state governments sponsor extensive testing programs to screen for any signs of Avian Influenza. Any flock found to be infected with highly pathogenic H5N2 is destroyed on the farm and will not enter the food supply. According to the U.S. Centers for Disease Control and Prevention (CDC) and the U.S. Department of Agriculture (USDA), this strain of Avian Influenza has not been known to cause illnesses in people and does not pose immediate health risks to the public or to poultry plant workers.

**Poultry is inspected by the USDA.** The USDA inspects all poultry in the United States to ensure the security and safety of the food supply. According to the CDC, proper handling and cooking of food destroys germs and bacteria. As with all meal preparation, the USDA recommends cooking poultry to a minimum internal temperature of 165 degrees Fahrenheit.

**Follow the usual handling and cooking instructions** printed on every consumer package of fresh poultry:
- Keep poultry products refrigerated or frozen until ready to cook.
- Thaw poultry products in a refrigerator or microwave.
- Keep raw meat and poultry separate from other foods.
- Wash working surfaces (including cutting boards and countertops), utensils and hands thoroughly after touching raw meat or poultry.
- Cook all poultry products thoroughly.
- Keep hot foods hot.
- Refrigerate or discard leftovers immediately.