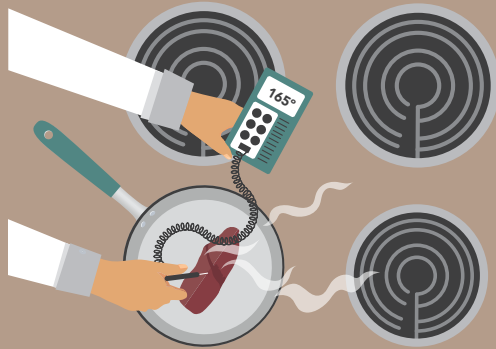




CHEFS, COOKS, AND CATERERS: COOK CHICKEN LIVER LIKE IT'S CHICKEN (IT IS) Cook Chicken Liver to 165°F



ALWAYS COOK CHICKEN LIVER ALL THE WAY THROUGH



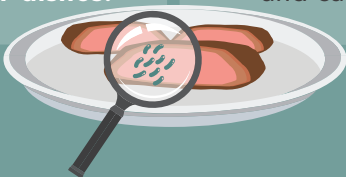
Use a **food thermometer**
(you can't tell by looking)

Cook the inside of the liver
to **165°F**, just like you would
for other chicken parts

BACTERIA INSIDE + PARTIAL COOKING = RECIPE FOR ILLNESS

You might be used to leaving the middle **rare** when cooking chicken liver for **pâté and similar dishes**.

But **Campylobacter** is a type of bacteria that can live **inside** chicken liver. If the middle isn't cooked to **165°F**, bacteria can survive and cause illness.



most often



cramps, diarrhea
(sometimes bloody), fever

less often

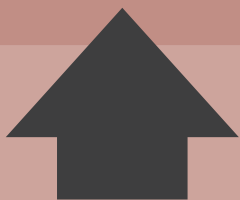


life-threatening illness,
or even death

At higher risk



PROPER COOKING CAN PREVENT ILLNESSES



U.S. outbreaks from eating undercooked chicken liver are **on the rise**. Most are associated with restaurants.



In one outbreak, the restaurant went out of business after customers ate undercooked chicken liver and got sick.



Chefs, cooks, and caterers are key to helping prevent these outbreaks.



Centers for Disease Control and Prevention
National Center for Environmental Health



Learn more:
www.fsis.usda.gov/ChickenLiver