

## Easy Health Tips

### *Make Your Next Barbecue Safe and Delicious!*

- Refrigerate meat and poultry immediately after bringing it home from the store.
- Marinate food in the refrigerator.
- Don't reuse marinade, unless you boil it first.
- Pre-cook your food immediately before placing it on the grill.
- Don't use the same utensils for raw and cooked meats.
- Wash your hands before and after handling raw meat and poultry.
- Divide leftovers into small packages and refrigerate.



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Atlantic County  
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