

Chitterlings

Share the traditions, not the germs!

Every year children in Georgia get sick from germs from raw chitterlings.



During preparation germs from raw chitterlings can spread to other foods, baby bottles, pacifiers and toys.

5 Steps to Keep Your Family From Getting Sick:

- 1. Put raw un-cleaned chitterlings directly from container into boiling water for 5 minutes to kill germs.**
Boiling makes them easier to clean and will not change the taste.
- 2. Wash your hands after touching raw chitterlings.**
- 3. Clean everything in the kitchen that raw chitterlings may have touched.**
Use 1 tablespoon of bleach per gallon of water to kill germs.
- 4. After boiling chitterlings, washing hands and cleaning surfaces, clean your kitchen.**
- 5. Cook cleaned chitterlings as usual and enjoy!**

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