Raw-Poultry Preparation Change

Leave the rinse out of the actual meal plan

A familiar habit still needs to answer current food-safety guidance.

Hypothetical example: Two adults agree before dinner to omit chicken rinsing and keep the cooking-temperature check with the responsible cook.

01 Change the step without insulting the cook

Identify the poultry meal and the adults who prepare it.

Meal and product

Adults preparing poultry

Existing washing habit

02 Understand what the rinse changes

Read the USDA rationale and remove the rinsing step.

USDA source reviewed

Preparation step changed

Explanation to other cooks

Raw-Poultry Preparation Change / Review & follow-through

03 Give proper cooking its actual job

Assign the applicable cooking check and clean helper tasks.

Cooking instructions to follow

Adult responsible for thermometer check

Suitable separate helper task

04 Prepare for the habit to reappear

Review actual preparation and resolve any contact concern.

What actually occurred

Cleanup or contact question

Next preparation reminder