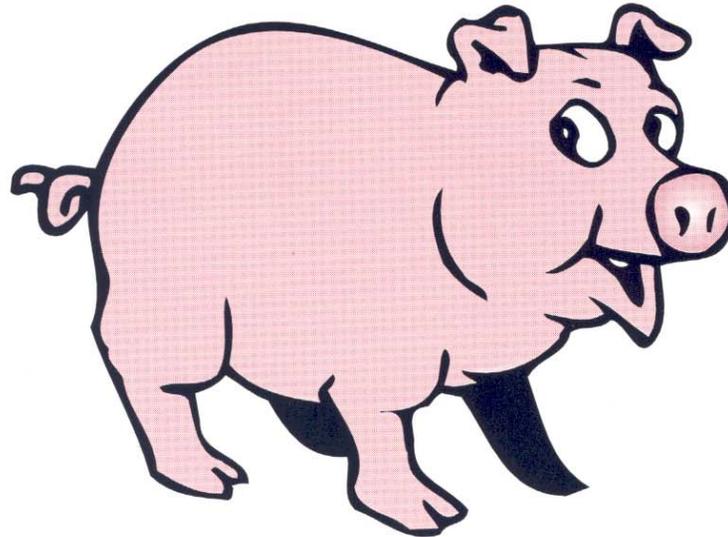


Keep Your Holiday Happy!!
Keep Your Family Healthy!!



RAW CHITLINS CAN CAUSE DIARRHEA

- Use only pre-cooked chitlins, OR
- Pre-boil chitlins in boiling water for 5 minutes BEFORE cleaning. This boiling kills germs so they can't spread around the kitchen and to children.
- While pre-boiling the chitlins, clean the sink and any place touched by raw chitlins or their juice with hot water and scouring powder.
- Then clean the "pre-boiled" chitlins and follow with complete cooking, just as usual.
- Pre-boiling makes cleaning easier and faster and it does NOT change the taste.

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