



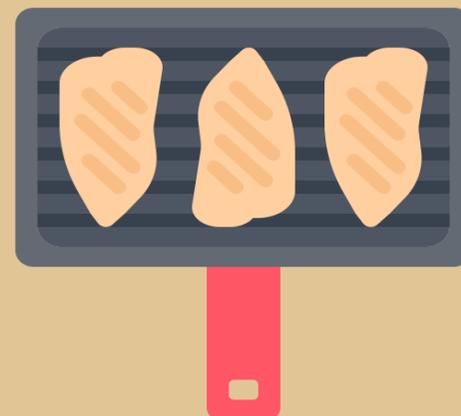
Cooking Chicken Liver

Hint: Cook it Like You Would Any Other Piece of Chicken!



Always Cook Chicken Liver All the Way Through:

- Cook Chicken Liver to **165°F**
- Use a food thermometer (you can't tell by looking)



**Bacteria Inside + Partial Cooking = Potential Illness
(*Campylobacter*)**

- *Campylobacter* is a bacteria that can live inside chicken liver. If not cooked all the way, the bacteria can survive in the chicken and cause illness
- Common symptoms include:
 - Cramps
 - Diarrhea (sometimes bloody)
 - Fever
- More severe symptoms may lead to life-threatening illness

