



Name of Farm

Address of farm

Phone Number

WHOLE CHICKEN

Price Per Pound: _____

Net Weight: _____

Total Cost: _____

Exempt per 6 V.S.A. §3312 b : NOT INSPECTED

SAFE HANDLING INSTRUCTIONS:

Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw poultry separate from other foods. Wash working surfaces, including cutting boards, utensils, and hands after touching raw poultry. Cook thoroughly to an internal temperature of at least 165° Fahrenheit maintained for at least 15 seconds. Keep hot food hot. Refrigerate leftovers immediately or discard.