

Celebrating Eid-al-Adha



Eid-al-Adha, brings people together and often involves sharing food.

Meat products obtained from a provincially permitted abattoir are government inspected to ensure they are safe to eat and meet animal welfare standards.

By getting your meat products from a permitted abattoir, you are taking a positive approach in ensuring safe food.

Handling and transporting meat products from a permitted abattoir

This meat product has not been refrigerated at a meat plant.

Please consider the following food safety best practices for this product:

- Ensure your meat products are well wrapped to prevent contamination.
- Use a clean portable cooler with bagged ice or ice packs to transport meat products.
- Minimize how long the meat products are left in the temperature danger zone: 5°C (41°F) to 60°C (140°F).
- Refrigerate the meat as soon as you arrive home until it is ready to cook.

- Thoroughly clean all surfaces that raw meat contacts.
- Cook meat to a minimum internal temperature of 71°C or 160°F.

For more information, scan the QR code or go to manitoba.ca/EID-Food-Safety

