

BEEF FLANK STEAK

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN
- THAW IN REFRIGERATOR OR MICROWAVE
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



PACK DATE
09.16.16

0.32 lb ⁸⁹ \$2.00 /lb \$0.64
NET WT./CT PRICE/lb. \$ TOTAL PRICE \$

GALLO MEATS
PHONE (509) 684-3448

COLVILLE, WA
99114

BEEF FLANK STEAK

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT HAS BEEN TESTED FOR BACTERIA AND FOUND TO BE SAFE TO EAT. HOWEVER, IT IS IMPORTANT TO HANDLE MEAT SAFELY TO PREVENT THE GROWTH OF BACTERIA. ALWAYS WASH YOUR HANDS THOROUGHLY WITH SOAP AND WATER BEFORE AND AFTER HANDLING MEAT. KEEP MEAT SEPARATE FROM OTHER FOODS IN THE REFRIGERATOR. COOK MEAT TO THE APPROPRIATE TEMPERATURE AS SPECIFIED IN THE FOLLOWING TABLE. USE A MEAT THERMOMETER TO CHECK THE INTERNAL TEMPERATURE OF THE MEAT. DO NOT REFRIGERATE COOKED MEAT FOR MORE THAN 24 HOURS. REHEAT COOKED MEAT TO 165°F. ALWAYS CHECK FOR DONOR INFORMATION ON THE MEAT. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT US AT 509-684-3448.

MEAT TYPE	COOKING TEMPERATURE
GROUND BEEF	160°F
CHICKEN	165°F
POULTRY	165°F
PIZZA MEAT	165°F
SAUSAGE	165°F
STEAK	145°F
ROAST	145°F
PORK	145°F
BACON	160°F
SMOKED MEAT	145°F



PACK DATE
07.27.18

2.48 lb
NET WT./CT

69
\$9.99 /lb
PRICE/lb. **\$**

\$24.78
TOTAL PRICE **\$**

GALLO MEATS
PHONE (509) 684-3448

COVILITE WA
99014

GROUND LAMB

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:



KEEP REFRIGERATED OR FROZEN
THAW IN REFRIGERATOR OR MICROWAVE.

KEEP RAW MEAT AND POULTRY SEPARATE
FROM OTHER FOODS, WASH WORKING SURFACES
(INCLUDING CUTTING BOARDS), UTENSILS, AND
HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY



KEEP HOT FOODS HOT.
REFRIGERATE LEFTOVERS
IMMEDIATELY OR DISCARD.

PACK DATE

09.16.16

820

\$1.60

0.32 lb

\$5.00 /lb

NET WT./CT

PRICE/lb. \$

TOTAL PRICE \$

GALLO MEATS
PHONE (509) 684-3448

COLVILLE, WA
99114

GROUND LAMB

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:

- KEEP REFRIGERATED OR FROZEN
- THAW IN REFRIGERATOR OR MICROWAVE
- COOK THOROUGHLY
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



820
0.84 lb \$5.99 /lb **\$5.03**
NET WT/CT PRICE/lb. **S** TOTAL PRICE **S**

GALLO MEATS COLVILLE, WA
PHONE (509) 684-3448 99114

HOT ITALIAN SAUSAGE

INGREDIENTS: PORK, SODIUM NITRATE, REDUCED LACTOSE, WHEY, CORN SYRUP SOLIDS, SALT, SODIUM CASEINATE, SODIUM PHOSPHATE, CAYENNE PEPPER, GARLIC, SPICES, HYDROLYZED CORN GLUTEN, NATURAL HICKORY SMOKE, CITRIC ACID, CARAMEL COLOR, CHORIZO, SALT, NATURAL FLAVORINGS, PAPRIKA AND GARLIC.

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:

- KEEP REFRIGERATED OR FROZEN
- THAW IN REFRIGERATOR OR MICROWAVE
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



PACK DATE
09.16.16

1.39 lb 10 \$3.99 /lb \$5.55
NET WT./CT PRICE/lb. \$ TOTAL PRICE \$

GALLO MEATS
PHONE (509) 684-3448

COLVILLE, WA
99114

HOT ITALIAN SAUSAGE

INGREDIENTS: PORK, SODIUM NITRATE, REDUCED LACTOSE, WHEAT, CORN SYRUP SOLIDS, SALT, SODIUM CASEINATE, SODIUM PHOSPHATE, CAYENNE PEPPER, GARLIC, SPICES, HYDROLYZED CORN, GLUTEN, NATURAL HICKORY SMOKE, CITRIC ACID, GARAGE L COLOR, CHORIZO SALT, NATURAL FLAVORINGS, PAPRIKA, AND GARLIC

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:

- KEEP REFRIGERATED OR FROZEN
- THAW IN REFRIGERATOR OR MICROWAVE
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS, WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY
- COOK THOROUGHLY
- KEEP HOT FOODS HOT, REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD



0.84 lb

NET WT./CT

10

\$3.99 /lb

PRICE/lb. \$

PACK DATE

04.20.16

\$3.35

TOTAL PRICE \$

GALLO MEATS

PHONE (509) 684-3448

COLUMBIA WA

99734