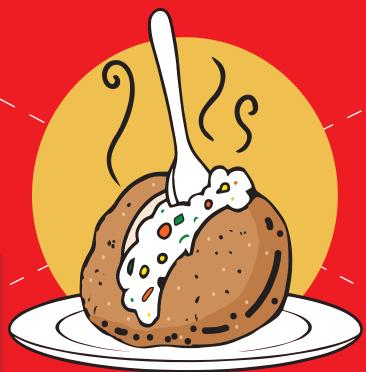
KEEP YOUR BAKED POTATO SAFE TO EAT!

SERVE OR STORE
POTATOES
IMMEDIATELY
AFTER BAKING



DON'T LEAVE
POTATOES AT ROOM
TEMPERATURE FOR
MORE THAN 4 HOURS



REMOVE FOIL FROM POTATOES BEFORE STORING THEM IN THE FRIDGE

IF YOU PUT FOIL-WRAPPED POTATOES IN THE FRIDGE, BOTULISM BACTERIA CAN GROW

