



United States Department of Agriculture
Food Safety and Inspection Service



Food Safety and Inspection Service, USDA

Thermy™: Use a Food Thermometer PSA

Announcer Copy

Thermy™, the food safety messenger for the U.S. Department of Agriculture, says “It’s Safe to Bite When the Temperature is Right!” USDA research shows that 1 out of 4 hamburgers turns brown in the middle before it is safely cooked. Using a food thermometer is the only way to tell if your food has reached the safe temperature to destroy harmful bacteria—and prevent illness. For more information call the USDA’s Meat and Poultry Hotline at 1-800-535-4555. www.fsis.usda.gov/Thermy

Background Information

The Food Safety and Inspection Service (FSIS), a public health regulatory agency of the U.S. Department of Agriculture, protects consumers by ensuring that meat, poultry, and egg products are safe, wholesome, and accurately labeled. FSIS protects that public health by regulating meat, poultry, and egg products, which account for a third of consumer spending for food, with an annual retail value of \$120 billion. In addition to working to improve the safety of food, FSIS has also been active with consumer education programs for more than 20 years.

To alert consumers about the importance of using a food thermometer when cooking meat, poultry, and

egg products, the FSIS has launched a public education campaign based on Thermy™, USDA’s food safety messenger. USDA research shows that one out of four hamburgers turns brown in the middle before it is safely cooked. Using a food thermometer is the only way to tell if your food has reached a high enough temperature to destroy harmful bacteria.

Thermy™ says: “It’s Safe to Bite When the Temperature is Right!”

For more information, contact the **USDA’s Meat and Poultry Hotline at 1-800-535-4555**, go to the FSIS Web site:

www.fsis.usda.gov/Thermy
or contact Holly McPeak,
E-mail: Holly.McPeak@usda.gov.

Thermy™