

Thermy™

"IT'S SAFE TO BITE WHEN THE TEMPERATURE IS RIGHT!"

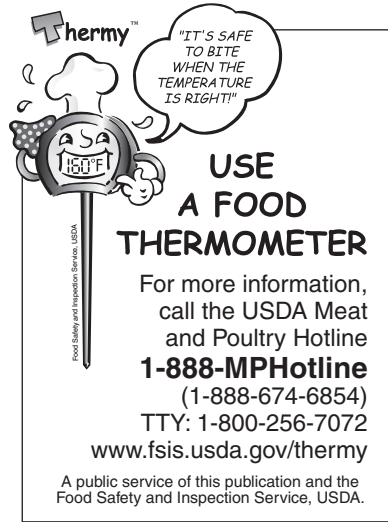
USE A FOOD THERMOMETER

Food Safety and Inspection Service, USDA

It's the only way to tell if your food has reached a high enough temperature to destroy harmful bacteria.

For more information, call the USDA Meat and Poultry Hotline
1-888-MPHotline
 (1-888-674-6854)
 TTY: 1-800-256-7072
www.fsis.usda.gov/thermy

A public service of this publication and the Food Safety and Inspection Service, USDA.



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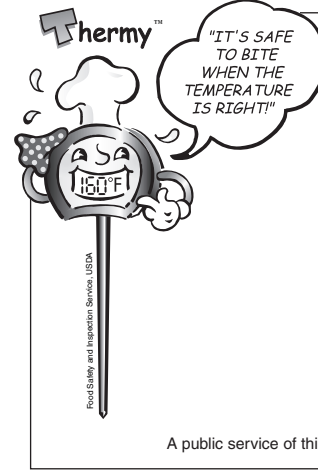
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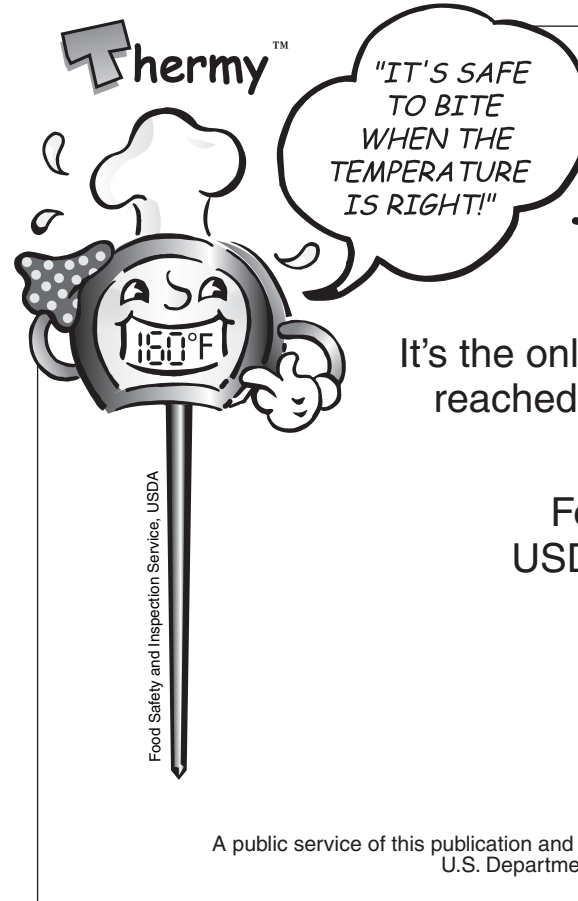
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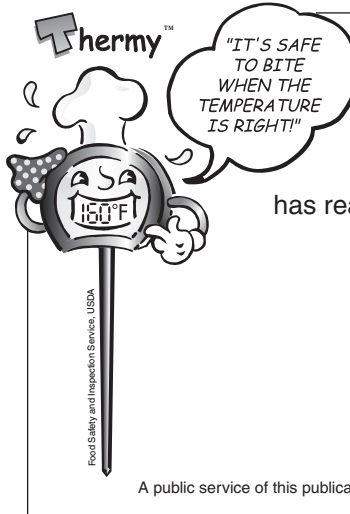
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