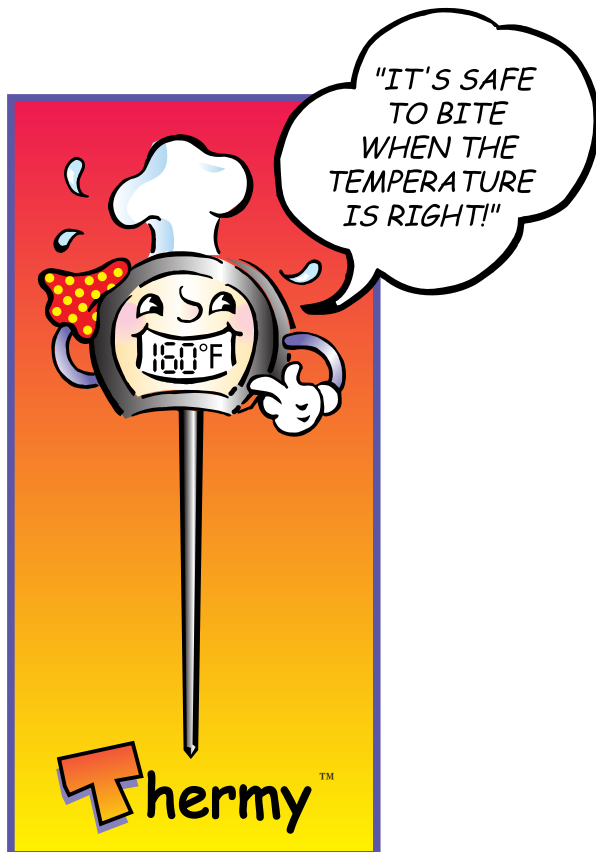



Thermy™

Thermy™ is the messenger of a national consumer education campaign designed to promote the use of food thermometers, developed by the Food Safety and Inspection Service (FSIS), U.S. Department of Agriculture (USDA).



Food Safety and Inspection Service, USDA



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

Temperature Rules!

... for cooking foods at home.

Safe Minimum Internal Temperatures

- 145 °F** Beef, lamb & veal steaks & roasts, medium rare (medium—160 °F)
- 160 °F** Ground beef, pork, veal & lamb
Pork chops, ribs & roasts
Egg dishes
- 165 °F** Ground chicken & turkey
Chicken & turkey—whole bird, breasts, legs, thighs & wings
Stuffing & casseroles
Leftovers

FSIS
Food Safety and Inspection Service
U.S. Department of Agriculture
www.fsis.usda.gov

USDA Meat and Poultry Hotline
1-888-MPHotline (1-888-674-6854)
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