

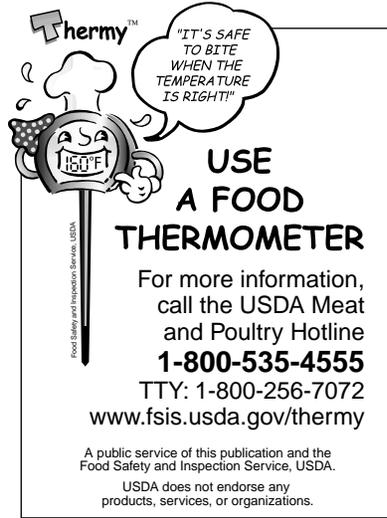
USE A FOOD THERMOMETER

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
1-800-535-4555
 TTY: 1-800-256-7072
www.fsis.usda.gov/thermy

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USDA does not endorse any products, services, or organizations.



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