

**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](http://www.fsis.usda.gov/thermy)

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

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