



# “Is it **done** yet?”

You can't tell by **looking**. Use a **food thermometer** to be sure.

The Centers for Disease Control and Prevention estimate that every year about 76 million people in the United States become ill from harmful bacteria in food; of these, about 5,000 die. *Foodborne illness is preventable.* Cooking and reheating food to a safe minimum internal temperature kill potentially dangerous bacteria. You can prevent foodborne illness by using a food thermometer.

USDA Recommended Temperatures US  
Casseroles and Leftovers: 165 °F

[www.IsItDoneYet.gov](http://www.IsItDoneYet.gov)

United States Department of Agriculture • Food Safety and Inspection Service