



Is it safe to eat?

Use a food thermometer to be **SURE**.

165°F

All Poultry
(Whole, Parts, Ground)

Casseroles, Leftovers




160°F

Ground Meat & Egg Dishes

Beef, Veal, Pork & Lamb




145°F

Fish & Shellfish

Steaks & Roasts



+3 minute rest time for
Beef, Veal, Pork, & Lamb









Dial Thermometer
2" sensing area

Digital Thermometer
1/2" sensing area

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