Is It Done Yet? Use a food thermometer to be sure!

Temperature Rules for Cooking Foods at Home (safe internal temps):

145°F Beef, lamb & veal steaks and roasts, medium rare (medium - 160°F)

160°F Ground beef, pork, veal and lamb
Sausages and hotdogs
Pork chops, ribs, roasts
Fish and seafood
Egg dishes

165°F Ground turkey and chicken
Stuffing and casseroles
Reheated leftovers

170°F Chicken and turkey breasts

180°F Chicken and turkey whole bird legs, thighs and wings

How you use your new thermometer:

- Remove the thermometer from the plastic sleeve.
- Place the metal stem 2 to 2 1/2" deep in thickest part of food with the pointed end first.
- Can be used in roasts, casseroles, and soups.
- Insert sideways into thin foods like burgers, steaks, or chops.
- Use to check the internal temperature of a food at, or near, the end of cooking time.
- Do not place the thermometer in food during cooking or grilling, the thermometer will melt.
- After checking the temperature, clean the metal stem only with soap and water, do not put the entire thermometer in water, dry and store in the plastic sleeve.

Use a food thermometer.
Keep your family safe.
Be a better cook.

Is It Done Yet? Use a food thermometer to be sure!

Temperature Rules for Cooking Foods at Home (safe internal temps):

145°F Beef, lamb & veal steaks and roasts, medium rare (medium - 160°F)

160°F Ground beef, pork, veal and lamb
Sausages and hotdogs
Pork chops, ribs, roasts
Fish and seafood
Egg dishes

165°F Ground turkey and chicken
Stuffing and casseroles
Reheated leftovers

170°F Chicken and turkey breasts

180°F Chicken and turkey whole bird legs, thighs and wings

How you use your new thermometer:

- Remove the thermometer from the plastic sleeve.
- Place the metal stem 2 to 2 1/2" deep in thickest part of food with the pointed end first.
- Can be used in roasts, casseroles, and soups.
- Insert sideways into thin foods like burgers, steaks, or chops.
- Use to check the internal temperature of a food at, or near, the end of cooking time.
- Do not place the thermometer in food during cooking or grilling, the thermometer will melt.
- After checking the temperature, clean the metal stem only with soap and water, do not put the entire thermometer in water, dry and store in the plastic sleeve.

Use a food thermometer.
Keep your family safe.
Be a better cook.

Is It Done Yet? Use a food thermometer to be sure!

Temperature Rules for Cooking Foods at Home (safe internal temps):

145°F Beef, lamb & veal steaks and roasts, medium rare (medium - 160°F)

160°F Ground beef, pork, veal and lamb
Sausages and hotdogs
Pork chops, ribs, roasts
Fish and seafood
Egg dishes

165°F Ground turkey and chicken
Stuffing and casseroles
Reheated leftovers

170°F Chicken and turkey breasts

180°F Chicken and turkey whole bird legs, thighs and wings

How you use your new thermometer:

- Remove the thermometer from the plastic sleeve.
- Place the metal stem 2 to 2 1/2" deep in thickest part of food with the pointed end first.
- Can be used in roasts, casseroles, and soups.
- Insert sideways into thin foods like burgers, steaks, or chops.
- Use to check the internal temperature of a food at, or near, the end of cooking time.
- Do not place the thermometer in food during cooking or grilling, the thermometer will melt.
- After checking the temperature, clean the metal stem only with soap and water, do not put the entire thermometer in water, dry and store in the plastic sleeve.

Use a food thermometer.
Keep your family safe.
Be a better cook.