

PRACTICE FOOD SAFETY

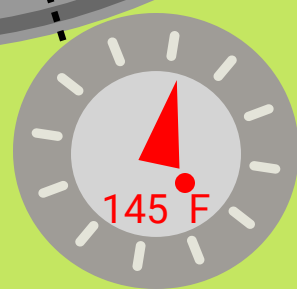
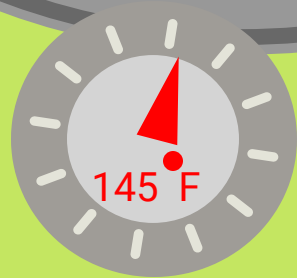
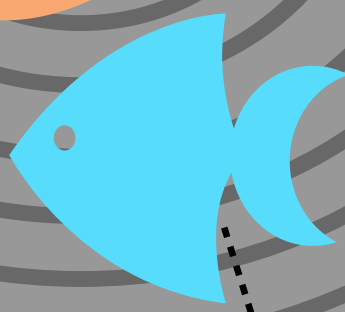
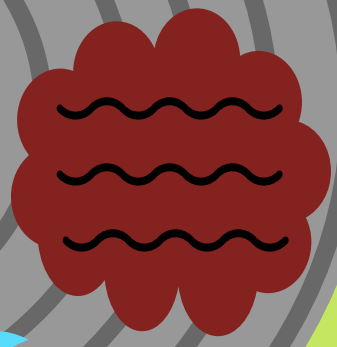
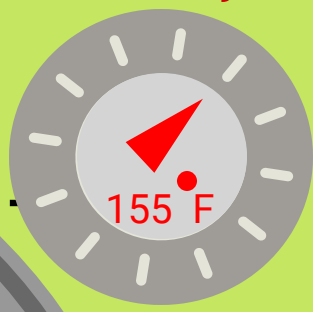
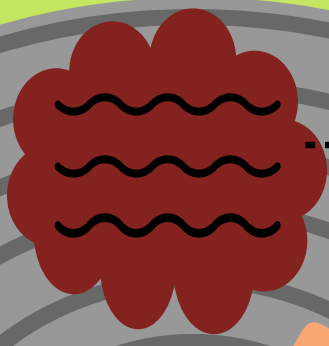
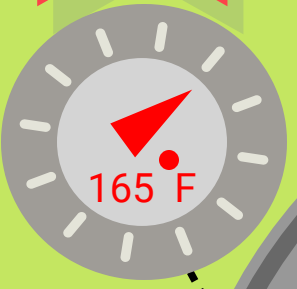
THIS SUMMER



Grilling tips

Grill meat, poultry, and fish products to a safe temperature.

Insert your thermometer into the thickest part of the product and verify it is cooked to the temperatures listed below.



The steak is cooked on both the top and bottom to a surface temperature of 145 F or above and a cooked color change is achieved on all external surfaces.