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.

Grilling tips

- 165°F
- 155°F
- 145°F

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.