



# Is it safe to eat?

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

**165°F**

All Poultry  
Whole, Parts, Ground



**160°F**

Ground Meat & Egg Dishes  
Beef, Veal, Pork & Lamb

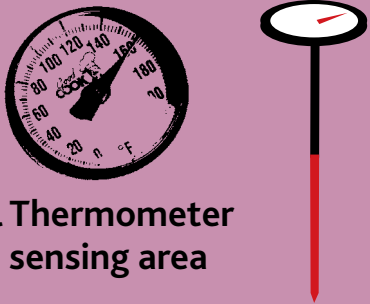


**145°F**

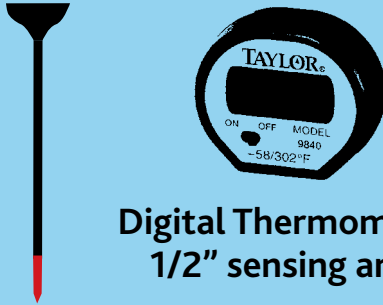
Fish  
Steaks & Roasts  
+3 minute rest time for  
Beef, Veal, Pork, & Lamb



**Dial Thermometer**  
2" sensing area



**Digital Thermometer**  
1/2" sensing area



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