



Is it safe to eat?

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



165°F
All Poultry
Whole, Parts, Ground



160°F
Ground Meat
Beef, Veal, Pork & Lamb
Egg Dishes



145°F
Fish
Steaks, Chops & Roasts
+ 3 minute rest time for
Beef, Veal, Pork & Lamb



Dial Thermometer
2" sensing area



Digital Thermometer
1/2" sensing area

www.ext.vt.edu

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