

You already use one of these

to make sure they're dressed for the right temperature.



security

celebration

tradition



It's just as easy to use one of these

to make sure the burger is cooked to the right temperature.

Summertime Safety Summertime Fun



Kids love the sunshine. But parents recognize that kids need protection from too much heat or sun. Unlike kids, burgers need to be hot.

Next time you get ready for a family picnic or BBQ, pack a food thermometer along with the sunscreen. Using a food thermometer only takes 30 seconds – less time than putting on sunscreen!

Aren't your kids worth it?

160° F
is just right for
making safe
hamburgers.



GRILLING TIPS for tender, juicy burgers **for your family**

Heat your grill to medium-high heat. That means you should be able to hold your hand at cooking height for 4 seconds before your hand is too hot and pulls away.

If the grill is too hot, you'll burn the outside before the inside is cooked to 160°F.

Just right, and harmful bacteria are killed but the meat is still juicy and tasty.

University of Idaho
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For more information, including how to buy a food thermometer of your own, visit our website: www.uidaho.edu/thermometers

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