

You already use one of these
to make sure your baby does not get burnt.



tradition

celebration

security



It's just as easy
to use one of these

to make sure the burger does not get burnt.

Temperatures should be the least of your child's worries

Color is not a safe method to know if burgers are ready for children to eat. Some ground meat may contain bacteria and children are especially sensitive to the bacteria *E. coli*. Parents may decide to overcook their meat to be sure it is safe. **But why eat dry, charred burgers when you can use a thermometer instead? Be safe *and* satisfied.**



Cook burgers to **160° F** keeps quality, kills germs.

My life is already too hectic. I don't need one more thing to do when I'm cooking.

It only takes 30 seconds to test a burger. Every mom makes sacrifices for her kids. Make the 30-second sacrifice.



Meat patties may turn brown before bacteria are destroyed by heat.

Temperature is the **ONLY** way to be sure.

I want to keep my kids safe but I don't know anyone who uses a thermometer with hamburgers!

That's never kept you from caring for your kids before! Using a food thermometer is the right thing to do and ensures your family's safety.



Kids shouldn't have to worry about food safety.

You can use a food thermometer.

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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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