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

## It's just as easy to use one of these

FOR YOU!

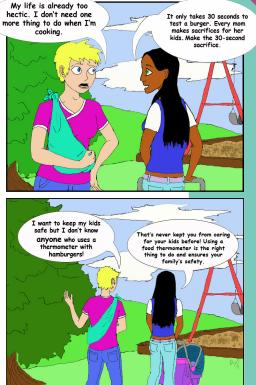
to make sure the burger does not get burnt.

traditio

## 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.



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

Temperature is the ONLY way to be sure.

Kids shouldn't have to worry about food safety.

You can use a food thermometer.

## University of Idaho



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

This material is based on work supported by the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture under Agreement No. 2007-51110-03820.