



Be sure to check out our website for more food thermometer information at: www.uidaho.edu/thermometers

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## Your burger will be perfect. Perfectly delicious and perfectly safe!



"We use a food thermometer to make sure our patties reach 160°F. We can't use patty color to keep our family safe."

"By using a food thermometer, I know I've made the best burgers for my family — safe and juicy at 160°F."







University







## It's easy to do!

Insert the food thermometer into the side of the hamburger patty until it reads 160°F.