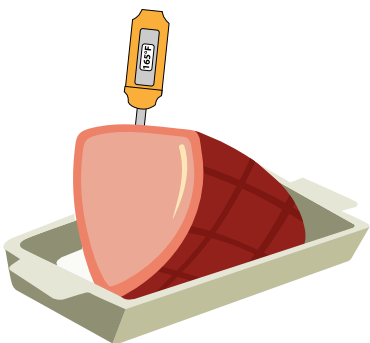


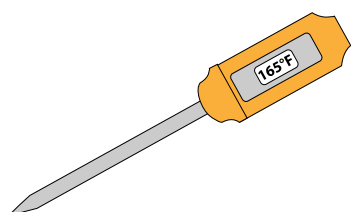
# USING A THERMOMETER



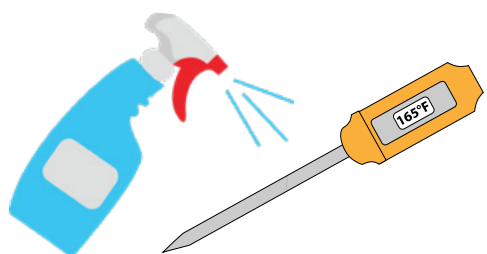
1. Insert the probe in the thickest part of the food.



2. Avoid bone, fat, gristle, and touching the pan.



3. Read temperature when indicator stops moving.



4. Clean and properly sanitize thermometer after each temperature check.



5. Follow local procedures if the temperature does not meet the standard.