

Use That Thermometer



Insert probe into the thickest part of the food, avoiding bone, fat, and gristle.



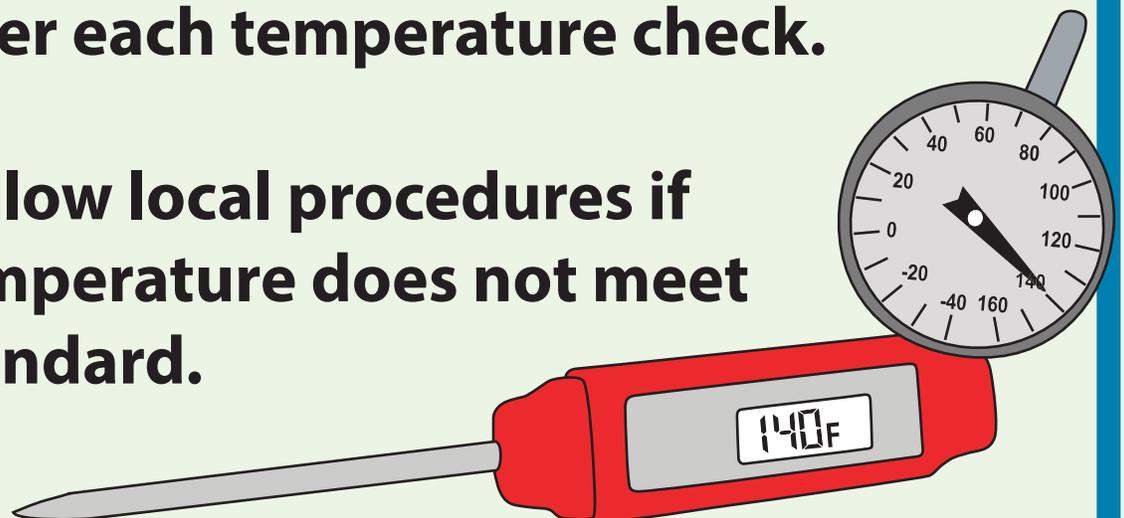
Read temperature when indicator stops moving.



Clean and sanitize thermometer after each temperature check.



Follow local procedures if temperature does not meet standard.



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