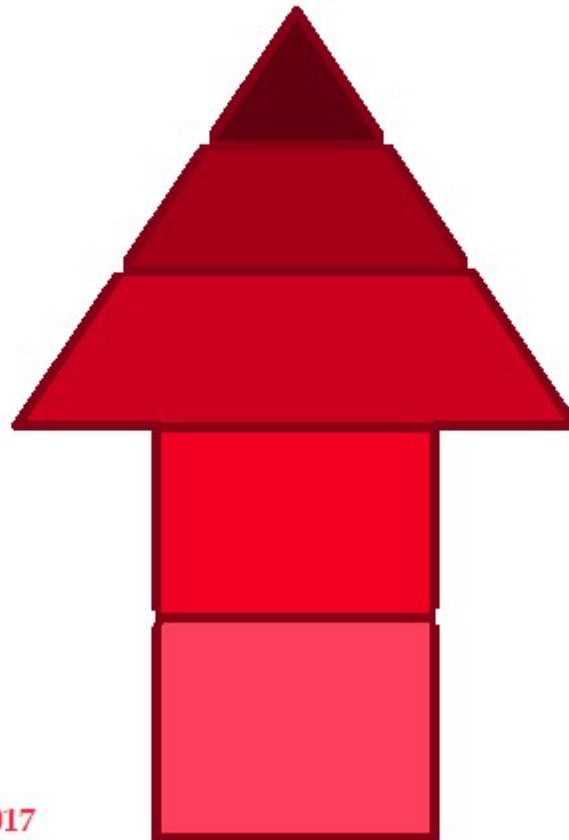


FOOD SAFETY IN YOUR KITCHEN:

COOKING TEMPERATURES TO PREVENT FOOD-BORNE ILLNESS AT HOME



165° Poultry

160° Ground Meat

145° Other Meats

Danger Zone!

Bacteria grows most rapidly in the range of temperatures between 40° and 140° - doubling in number in as little as 20 minutes as published by the USDA.