

IS IT DONE YET?

Use a thermometer for great food, cooked safely every time.

NOV Australian
11-18 Food Safety
2017 Week

USING YOUR THERMOMETER

PLACE the food thermometer in the thickest part of the food, as close to the centre as possible and it should not touch bone, fat, or gristle.

START checking the temperature toward the end of cooking, but before you expect it to be done.

WASH the stem of your food thermometer before and after each use.

SAFE HOME COOKING TEMPERATURES



75°C

- Sausages
- Mince
- Poultry
- Liver
- Rolled roasts
- Reheated food



72°C

- Eggs
- Egg dishes

*Until white is firm and yolk thickens