

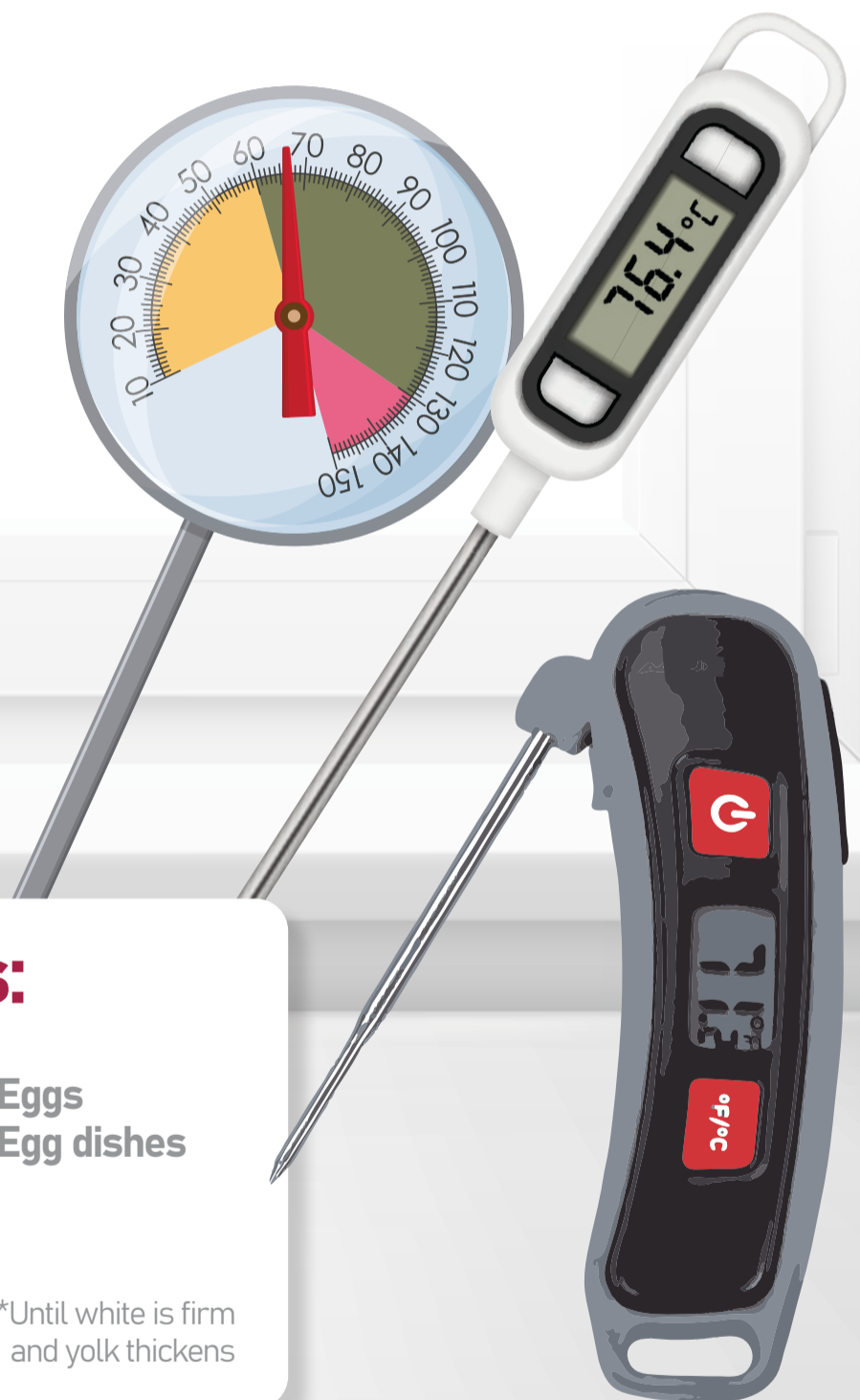
Using Your Thermometer



Food safety at your fingertips

Know the internal temperature for great food, cooked safely everytime

- ✓ **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 cooking temperatures:

75°C
Sausages
Mince
Poultry
Liver
Rolled roasts
Reheated food



72°C
Eggs
Egg dishes



*Until white is firm and yolk thickens

LOOK BEFORE YOU COOK

Australian Food Safety Week
9-16 November 2024



The Food Safety Information Council is Australia's leading disseminator of consumer-targeted food safety information and a health promotion charity. For more information see www.foodsafety.asn.au



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