Is it safe to eat?
Use a food thermometer to be SURE.

165°F
All Poultry
Whole, Parts, Ground

160°F
Ground Meat & Egg Dishes
Beef, Veal, Pork & Lamb

145°F
Fish
Steaks & Roasts
+3 minute rest time for
Beef, Veal, Pork, & Lamb

Dial Thermometer
2” sensing area

Digital Thermometer
1/2” sensing area

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