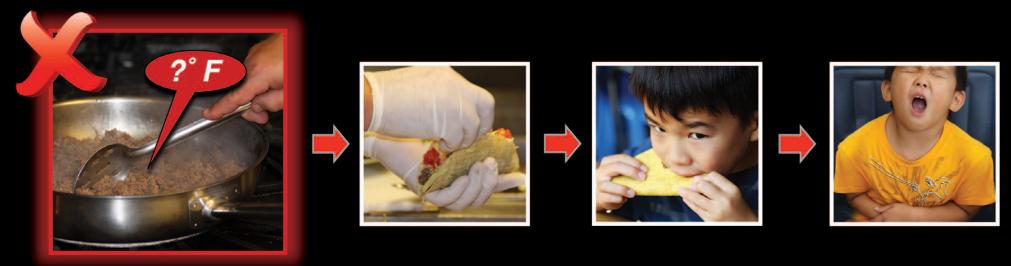
Undercooking ground beef can make your customers very sick and even kill them.







Protect People Everywhere.

Use a thermometer to make sure ground beef is cooked to at least 155°F (68°C) for 17 seconds.



