

Ready to grill up something delicious this summer?

Remember the most important grill master tool of all – a food thermometer! Ensure a safe and healthy BBQ for your friends and family by cooking foods thoroughly to their safe temperatures!



145°F – fish and whole cuts of beef, pork, lamb, and veal (with a stand time of 15 seconds at this temperature).

155°F – hamburgers and other ground meat or fish products.

165°F – poultry and wild game meats such as venison.

