偏生的牛肉糜会令顾客出现健康问题, 极端情况下甚至失去生命。
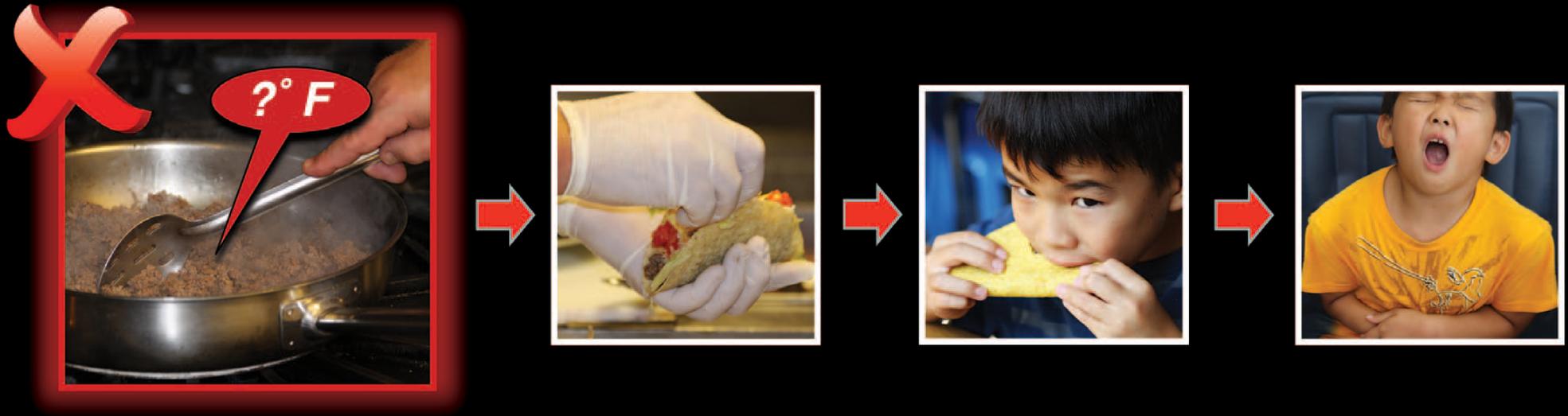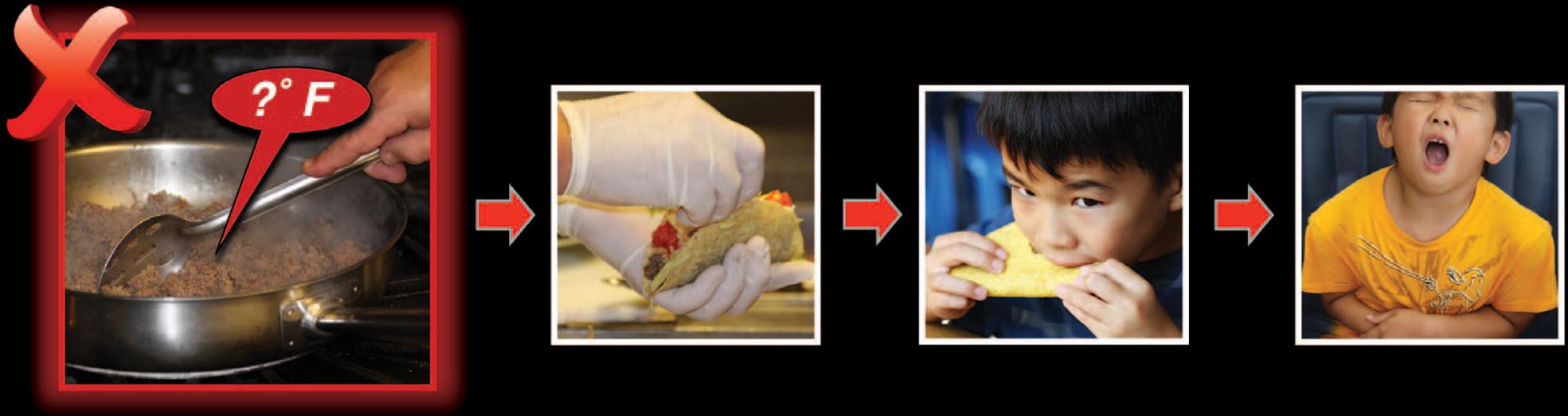
随时随地保障人们的饮食安全。

借助温度计确保牛肉糜至少在155°F（68°C）持续17秒.

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 155ºF (68ºC) for 17 seconds.