这只火鸡看起来做好了, 但是我没把握正确的温度。

?°F

71人因吃了它食物中毒,
其中一位女士中毒死亡,
我们的饭店因此关门歇业了,
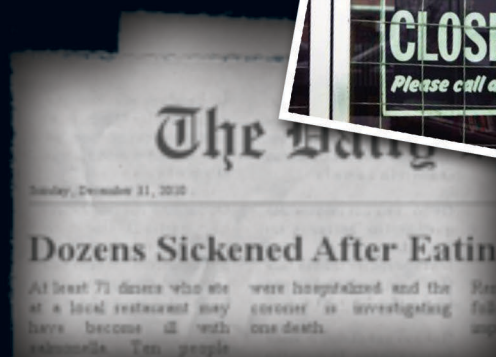我也因此丢了自己的工作

CLOSED
Please call again

The Daily

Sunday, December 11, 2010

Dozens Sickened After Eatin

At least 71 diners who ate   were hospitalized and the   Res
at a local restaurant may   coroner is investigating   foll
have become ill with   one death   enp
salmonella. Ten people
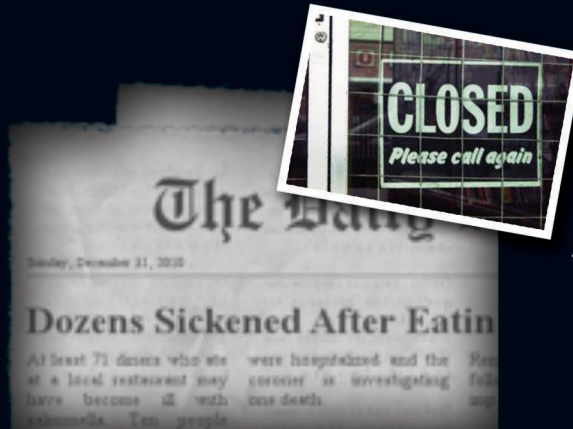
随时随地保障人们的饮食安全。
借助温度计确保火鸡至少在165°F (74°C)或以
上, 不到一秒钟(瞬间)

165.0°F

The turkey looked done, but I didn't take the temperature.

?° F

71 people got sick,
one woman died,
our restaurant closed,
and I lost my job.

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Protect People Everywhere.

Use a thermometer to make sure poultry is cooked to at least 165°F (74°C) or above for < 1 second (instantaneous).

165.0°F