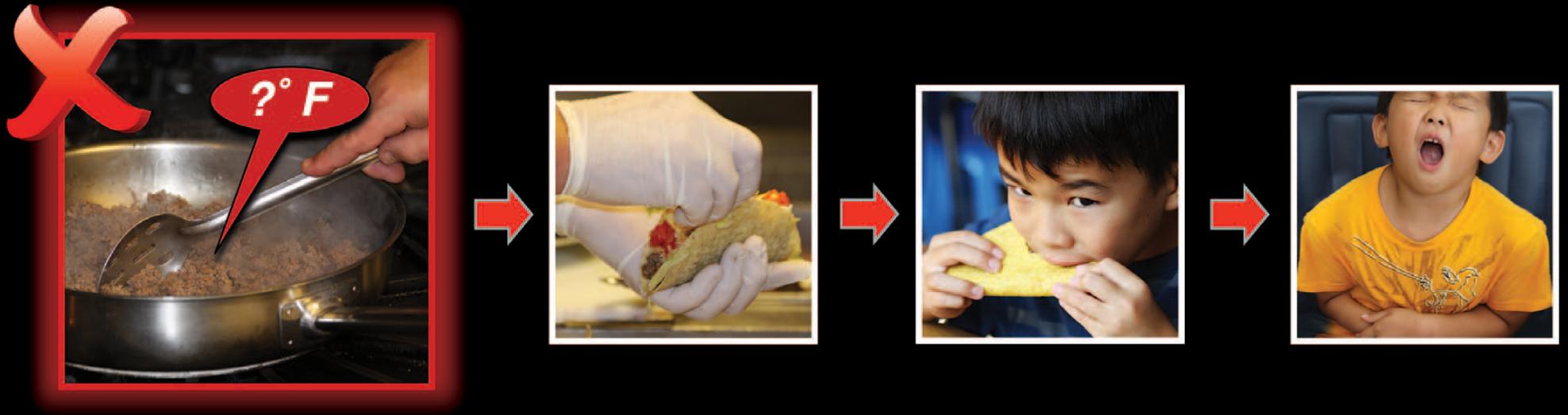


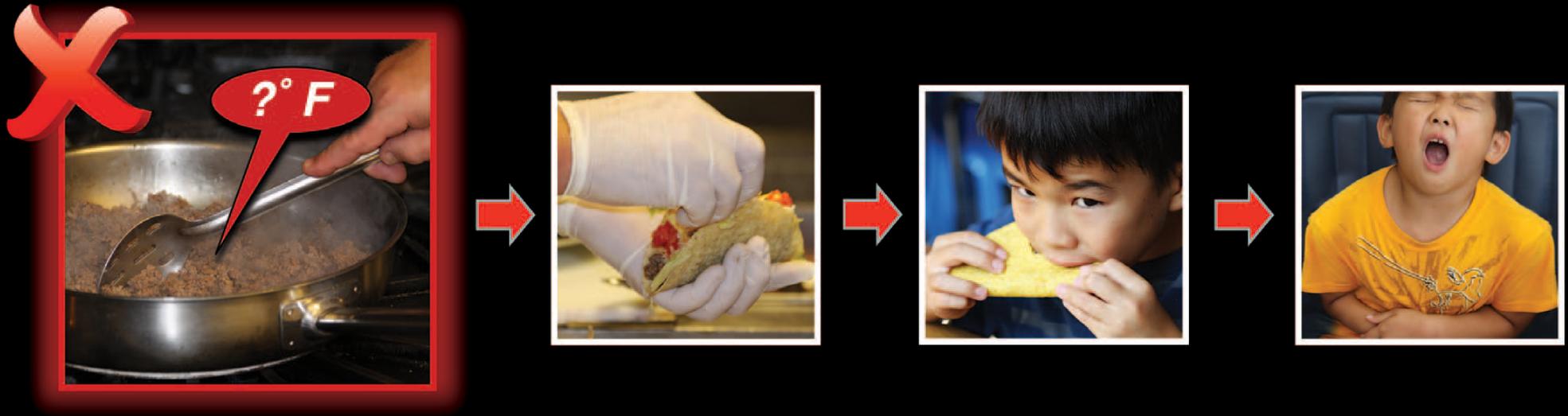
未煮熟的牛絞肉會導致客戶食用後感到身體不適，甚至有可能致命。



隨時隨地保障人們的飲食安全。
請使用溫度計，以確保牛絞肉已在至少華氏
155度（攝氏68度）的環境中烹煮了持續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 155°F (68°C) for 17 seconds.

