

GROUND BEEF

SAFE FOOD HANDLING



1. KEEP FROZEN OR REFRIGERATE 41*f OR BELOW
2. THAW IN REFRIGERATOR OR MICROWAVE – FOLLOWED BY IMMEDIATELY COOKING
3. DO NOT CROSS-CONTAMINATE - CLEAN CUTTING BOARDS – UTINSELS - HANDS
4. COOK THOROUGHLY - 155*f OR HIGHER - CHECK WITH THERMOMETER
5. KEEP HOT FOODS - 135* OR GREATER
6. REFRIGERATE LEFT OVERS