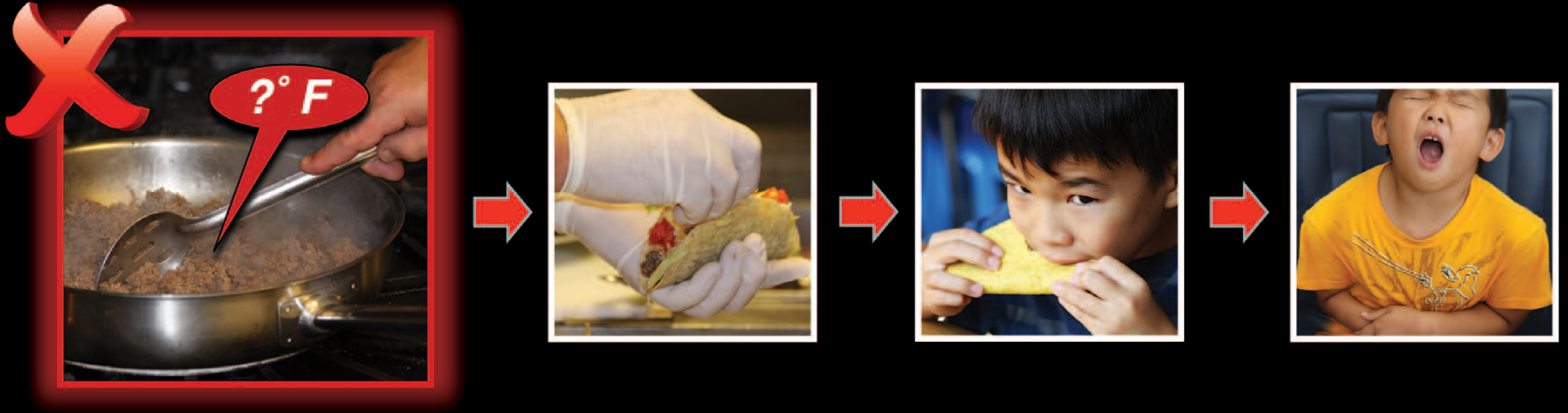


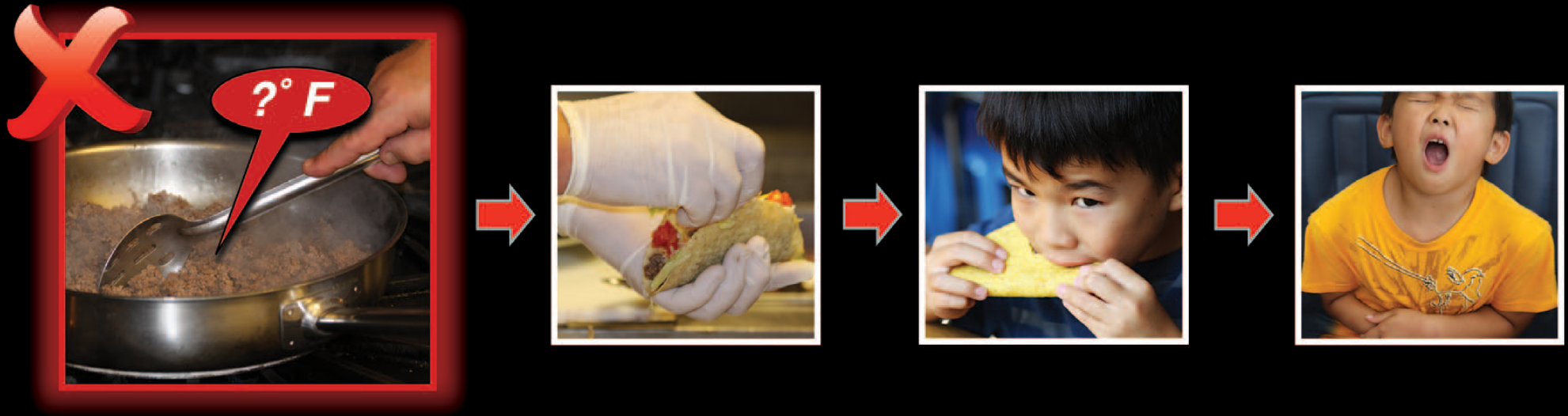
덜 익은 간 쇠고기를 먹은 고객은 병에 걸릴 수 있으며 심지어 사망하기도 합니다.



어디서든 고객의 안전에 유의하십시오.
온도계로 확인하여 간 소고기를 최소 17 초 동안 155°F(68°C)에서 조리하도록 하십시오.



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.

