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The USDA Says, "For Food Safety This Father's Day, Give Dad a Food Thermometer."

Washington, June 11, 2001 — This year, instead of a tie or shirt, why not give Dad a gadget that is innovative as well as useful. A food thermometer is a great gift and will help keep the family safe. In the warm summer months, food can more quickly reach the "Danger Zone" (the temperatures between 40 and 140 degrees F, where bacteria multiply rapidly), so it's more important than ever to be sure food is handled safely. This is a great time to encourage Dad to use a food thermometer when he serves as the "chief griller" for picnics and barbecues. "Using a food thermometer is the only way to tell if food has reached a high enough temperature to destroy harmful bacteria," said Susan Conley, director of Food Safety Education for USDA's Food Safety and Inspection Service. "That's why the FSIS has created Thermy™, a messenger to help educate cooks and encourage the use of food thermometers. Thermy™ says, 'It's Safe to Bite When the Temperature is Right!'"

The Thermy™ Web site can be found at <http://www.fsis.usda.gov/thermy>. Get the [full story](#) on summer grilling food safety for Father's Day and the whole season.