What Are You Making?

**BARBECUE**
Cook all meat and poultry to recommended internal temperatures:
- Burgers: 160°F.
- Chicken and Turkey: 165°F.
- Sausage: 160°F.
- Steaks: 145°F with a 3-minute rest time.

**DEVILED EGGS**
Refrigerate prepared eggs until they're ready to be served and once out, keep them nestled in ice to keep them cool.

Chop all produce with clean knives on cutting boards not used with raw meat to avoid cross-contamination.

Additional Source: CDC

For more summer food safety tips, go to [FoodSafety.gov](http://FoodSafety.gov)