

# Non-Usage of Thermometers contributing to High Rates of Food Poisoning

*Food poisoning at record all time high despite continuous warnings.*

MINNEAPOLIS, MN, UNITED STATES, July 27, 2015 /EINPresswire.com/ -- Food poisoning among Americans remain at an all time high despite continuous warnings from Centers of Disease Control (CDC) and other food and safety agencies to practice safe food handling and preparation.

Shockingly, several of these food poisonings are related to the non-usage of thermometers. In fact, according to a food and health survey conducted by the international Food Information Council, only 29 percent of Americans use thermometers to check the doneness of meat and poultry items and only 68 percent of them cook these food items to the required temperature.



Pathogens such as Salmonella and e.Coli are often present in meat and poultry and according to the CDC; they are the culprits responsible for the most illnesses in the country. The agency also reported a sharp increase of food poisoning related illness between 2000 and 2011. Cases rose from 300 poisonings per 100,000 people in 2000 to nearly 600 per 100,000 people in 2011.

<http://www.poison.org/stats/>. We predict that it has increased even more over the past 5 years.

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Only 68 percent of food items are being cooked to the required temperature.

*Chef Rémi*

Cooking meats and poultry to their recommended temperature is the only way to avoid food poisoning due to undercooking. Furthermore, using a thermometer is the only way to be certain that they have attained the recommended temperature. For ground meats the recommended cooking

temperature is 160° and for poultry the recommended cooking temperature is 165°F.

One of the best meat thermometers available on the market today is Chef Rémi's [cooking thermometer](#). This handy thermometer features an LCD instant read display delivering accurate results in mere seconds. Hot or cold, this hand thermometer can handle the pressure tolerating temperatures between -58°F to 572°F (-50°C to 300°C). With versatility at the heart of its design, the

Chef Remi cooking thermometer can be used on all meats, fish, poultry, whether they are being baked, roasted, deep fried or barbecued.

And, in the wake of the staggering statistics related to food poisoning, a number of individuals have been taking precautions to avert this disaster by purchasing a thermometer. One customer said: "The Chef Remi is my first [meat thermometer](#). I have to say so far I love it! I was always concerned about under cooked or over cooked food on the grill. Now I don't have to worry anymore. My grilled chicken turned out great and juicy! I just wish I had bought one sooner!"

For further information about the Chef Remi Cooking Thermometer, visit:

<http://www.amazon.com/dp/B00RV3QAKS>

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