

# Risk of Staphylococcus Intoxication from Undercooked Meats and Poultry

*New warning: Undercooked poultry could result in a serious case of Staphylococcus bacteria.*

MINNEAPOLIS, MN, UNITED STATES, September 1, 2015 /EINPresswire.com/ -- Having two or more rounds of liquor is the main thing that comes to mind when one thinks of intoxication but consuming undercooked poultry could also result in a serious case of intoxication from the Staphylococcus bacteria.

This bacteria is commonly found on the skin, nose and throat of individuals with cold and sinus infection, but it is also rampant in untreated water, sewage and unpasteurized milk. Ham, chicken, and potatoes are commonly associated with Staphylococcus Intoxication.

The bacteria can only be killed by temperatures of 120°, so it is extremely imperative that meats and poultry reach their correct cooking temperature to eradicate all traces of the bacteria. The recommended cooking time for ham and poultry is 160° while potatoes should reach temperatures of 210°.

Undercooked foods will result in Staphylococcus Intoxication producing symptoms such as vomiting, diarrhea, abdominal cramps and exhaustion. However, a reliable [instant read meat thermometer](#) is very useful in determining when food is perfect for consumption.

Rated No. 1 in Meat thermometers, the Chef Remi Cooking thermometer is available exclusively on Amazon. It can withstand temperatures of -58°F to 572°F

(-50°C to 300°C and displays reading within seconds. In addition, the thermometer comes with a neat storage case making it the ideal companion when dining or cooking away from home.



temperature and left it this way for 6 hours, just to be sure my reading would be as accurate as possible. Sure enough, the Chef Remi registered between 155.7 and five minutes later at 154.2, making it the most accurate and reliable thermometer I've ever owned."

The Chef Remi meat thermometer is now available at an amazing sale price throughout this month. For further information or to purchase one or more of these thermometers, visit:

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

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