

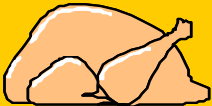
COOKING TEMPERATURES

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

Poultry **165°F**

Reheat Leftovers

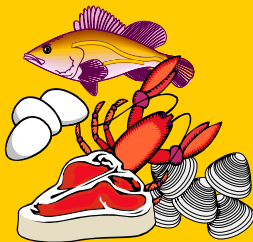


Ground Beef and Pork **155°F**



In shell eggs
Fish & Shellfish
Whole Beef
Whole Pork
Whole Lamb

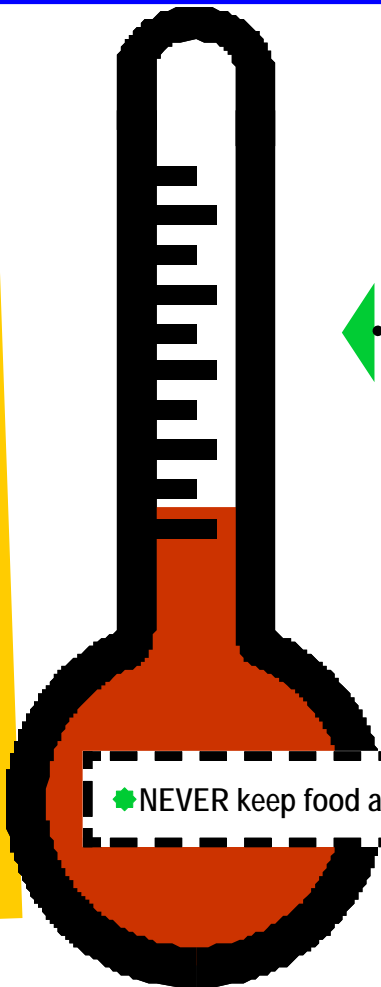
145°F



Vegetables & pre-cooked foods **135°F**



After food is cooked it must be held hot at **135°F**



135°F



41°F



NEVER keep food at room temperature!