

# 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



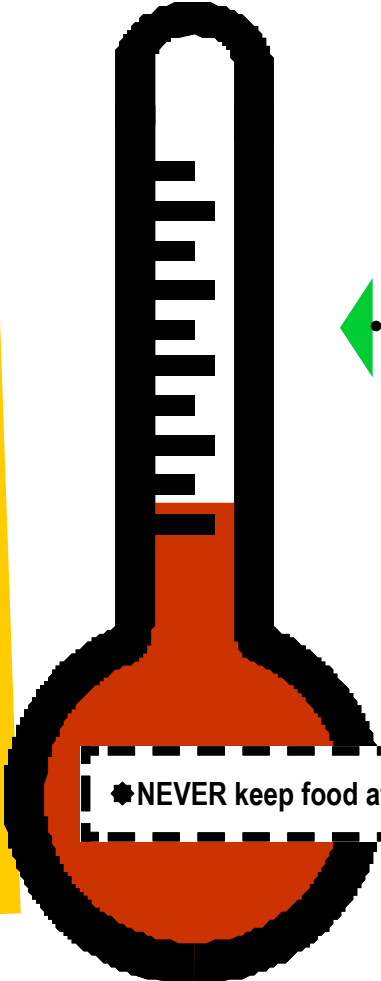
**145°F**



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!

