

COOKING TEMPERATURES

Cooking foods at the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

165° F Poultry

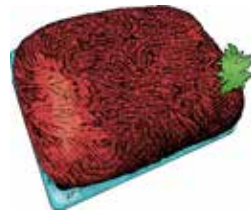
Stuffed meat, fish, poultry, pasta. Stuffing containing meat, fish or poultry. Products cooked in microwave.

Reheat Leftovers for hot holding

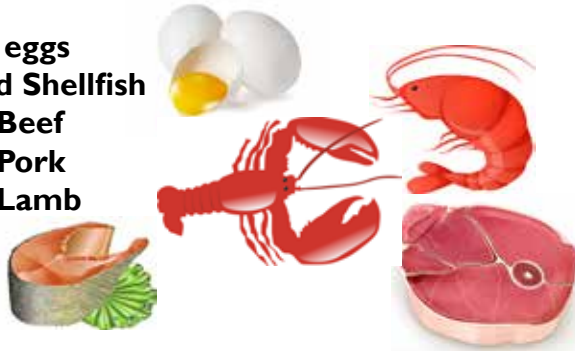


155° F Ground Meats

Ground Beef, Ground Pork,
Ground Fish



- In shell eggs
- Fish and Shellfish
- Whole Beef
- Whole Pork
- Whole Lamb



135° F Vegetables & pre-cooked foods



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

