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

145° F  • 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