

COOKING TEMPERATURES

Cooking foods at the wrong temperature may cause foodborne illness! Cook your foods to the ...

Minimum Safe Internal Cooking Temperatures

165°F

Poultry

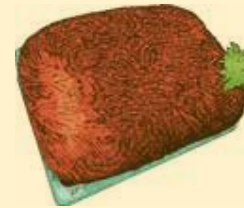
Stuffed meat, fish, poultry, pasta. Stuffing containing meat, fish or poultry. Products cooked in microwave. Reheat Leftovers for hot holding.



155°F

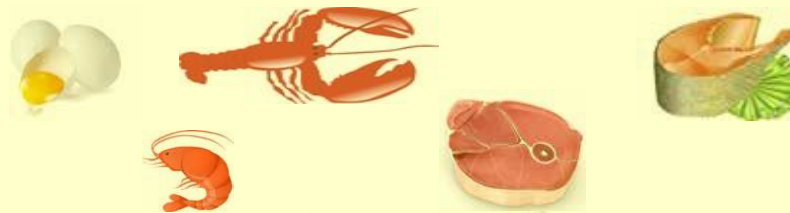
Ground Meats

Ground Beef, Ground Pork, Ground Fish. In-shell eggs cooked for hot holding.



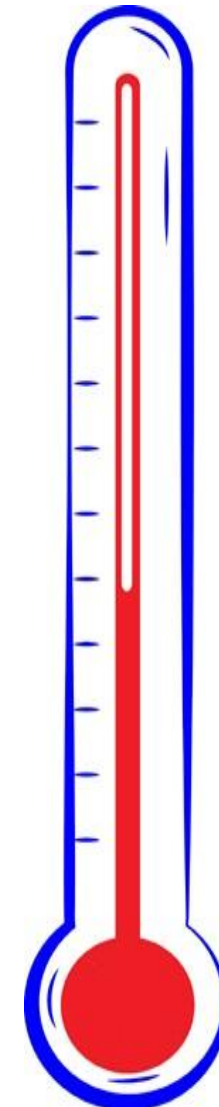
145°F

Eggs to order
Fish and Shellfish
Whole Beef
Whole Pork
Whole Lamb



135°F

Vegetables & Pre-cooked foods



135°F



Danger Zone!

41°F

Never keep food at room temperature!

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