COOKING TEMPERATURES

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Temperatures

- **165°F**
  - Poultry
  - Stuffed foods
  - Foods cooked
  - Reheated leftovers to be held hot
  - Mixed foods (stews, casseroles, etc.)

- **155°F**
  - Ground beef
  - Ground pork

- **145°F**
  - In shell eggs
  - Fish
  - Shellfish
  - Whole beef

- **135°F**
  - Vegetables
  - Precooked foods
  - Commercially processed ready-to-eat food (hot dogs)

After food is cooked, it must be held hot at 135°F or above

DANGER ZONE

**41°F - 135°F**

NEVER keep food at room temperature... and always keep food out of the DANGER ZONE!