

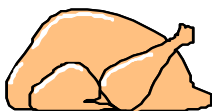
Cooking Temperatures

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

Poultry
Reheat Leftovers

165°F



Ground Beef and Pork

155°F



In shell eggs
Fish & Shellfish
Whole Beef
Whole Pork
Whole Lamb

145°F

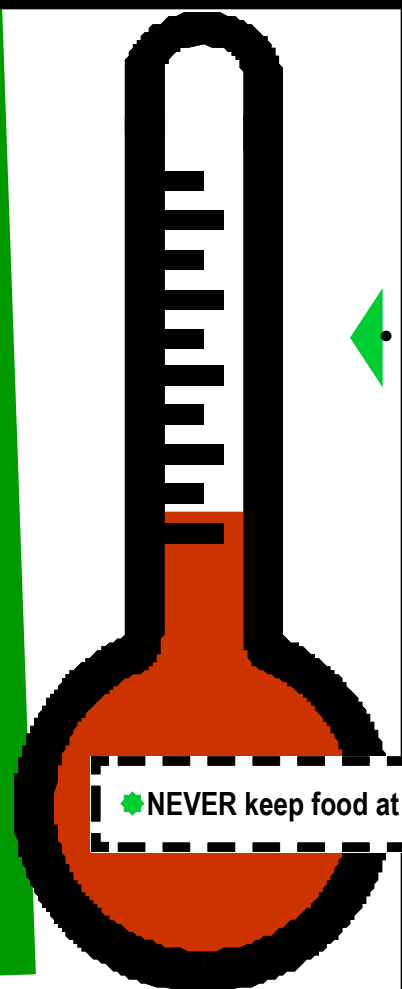


Vegetables & pre-cooked foods

135°F



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



NEVER keep food at room temperature!



FOOD SAFETY PROGRAM (216)
201-2000

CUYAHOGA COUNTY
BOARD OF HEALTH