Cooking Temperatures

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

- Poultry: 165°F
- Reheat Leftovers
- Ground Beef and Pork: 155°F
- In shell eggs, Fish & Shellfish: 145°F
- Whole Beef, Whole Pork, Whole Lamb
- Vegetables & pre-cooked foods: 135°F
- After food is cooked it must be held hot at 135°F

NEVER keep food at room temperature!