

COOKING TEMPERATURES

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

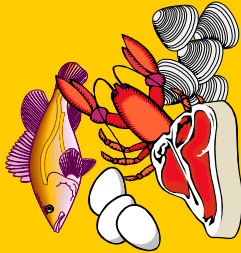
Poultry 165°F
Reheat Leftovers



Ground Beef and Pork 155°F



145°F
In shell eggs
Fish & Shellfish
Whole Beef
Whole Pork
Whole Lamb



Vegetables & pre-cooked foods 135°F

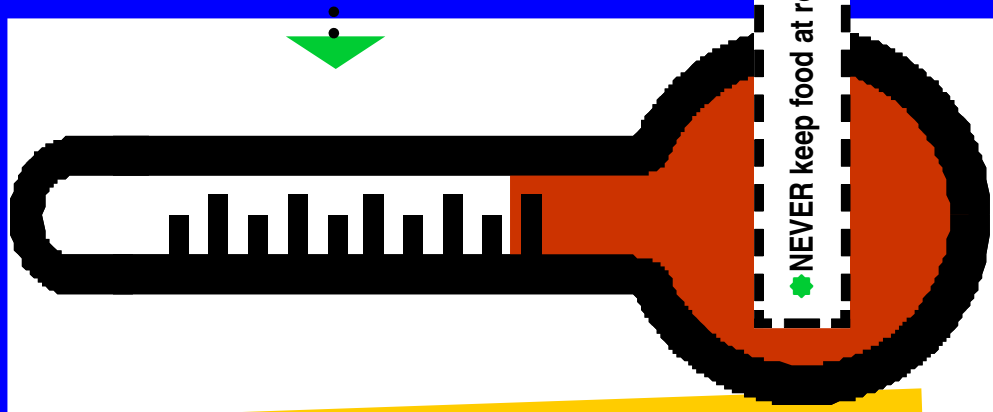


After food is cooked it must be held hot at 135°F

135°F



41°F



NEVER keep food at room temperature!



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Delaware General Health District
Dedicated to your health.

The Delaware General Health District operates in accordance with Title VI of the Civil Rights Act of 1964.

GREEN 3/08