

Serving It Safe

Essential Food Safety Practices

Cook Foods to Correct Minimum Temperatures

- Rare beef steak: 130°F
- Eggs: 145°F
- Fish, lamb, pork, 'other' meats: 145°F
- Ground beef, wild game animals: 155°F
- Poultry and stuffing: 165°F
- All reheated foods: 165°F
(reheat within 2 hours)

