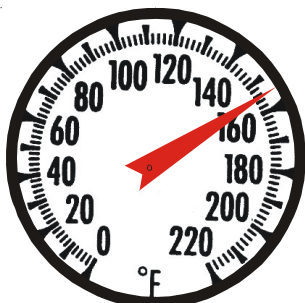


## Minimum Cooking Temperatures



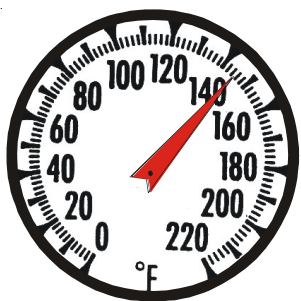
**165°F**

**Poultry, stuffed meats, and casseroles containing potentially hazardous foods**



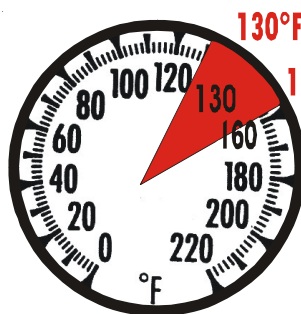
**155°F**

**Ground beef, sausage, and restructured or injected meat**



**145°F**

**Eggs, fish, solid meat, and pork**



**130°F - 158°F**

**Roast beef, roast pork, and ham -See time/temp chart.**



**145°F  
external**

**Whole-muscle, intact beef steak must achieve a cooked color change on all external surfaces.**



Public Health - Always working for a safer and healthier community