

# Cooking Temperatures

**165°F** Poultry  
Reheating Leftovers

**155°F** Ground Beef  
Ground Pork

**145°F** In Shell Eggs  
Fish & Shellfish  
Whole Pork  
Whole Beef  
Whole Lamb

**135°F** Vegetables  
Pre-Cooked Foods

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

Not cooking food to the proper temperature may cause foodborne illness.

**135°F**  
**41°F**  
Danger Zone

**These are Minimum Safe Internal Cooking Temperatures**