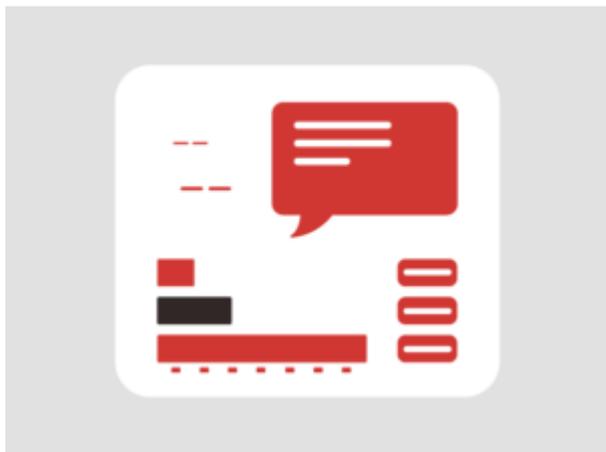
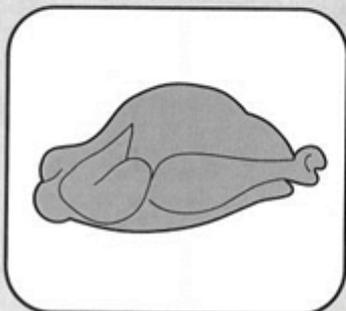


Internal Cooking Temperatures: Restaurant Safety Infographic



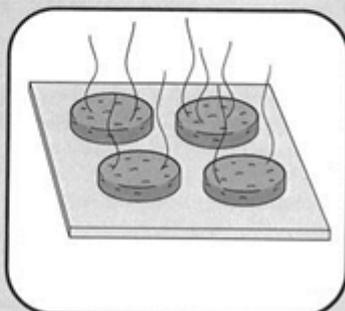
MINIMUM INTERNAL COOKING TEMPERATURES

WHOLE AND GROUND POULTRY



Cook to
165°F (74°C) for
15 seconds

GROUND MEATS AND FISH



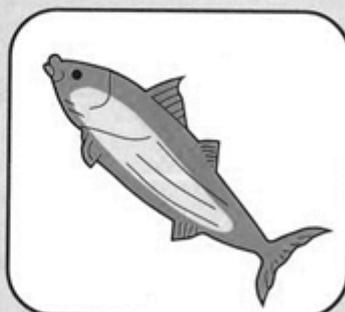
Cook to
155°F (68°C) for
15 seconds

PORK AND BEEF (STEAKS OR CHOPS)



Cook to
145°F (63°C) for
15 seconds

FISH



Cook to
145°F (63°C) for
15 seconds