Minimum Safe Internal Cooking Temperatures

- **Poultry**: 165°F
- **Reheat Leftovers**:
- **Ground Beef and Pork**: 155°F
- **In shell eggs**, **Fish & Shellfish**, **Whole Beef**, **Whole Pork**, **Whole Lamb**: 145°F
- **Vegetables & pre-cooked foods**: 135°F
- **After food is cooked it must be held hot at**: 135°F

NEVER keep food at room temperature!