

Check the Temp:

Cook & Store Food Safely



Product	Minimum Internal Cooking Temperature
All Poultry, including whole and ground	165°F
Leftovers and Casseroles	165°F
Ground Meat	160°F
Eggs	160°F
Beef, pork, veal, and lamb Steaks, chops, and roasts	145°F
Fish and Shellfish	145°F

- Check temperatures in the thickest part of the food
- Check thermometer calibration regularly
- Fridge temp: 40°F or lower
- Freezer temp: 0°F or lower



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EXTENSION