

Food Safety: Cook It Safely!¹

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Cook It Safely!

How can you reduce the risk of getting sick from bacteria in food? Cook food to a high enough temperature to kill the harmful bacteria! Cook foods to these safe temperatures:

Table 1. Minimum Safe Internal Temperatures for Various Foods

Food	°F
Ground beef, pork, veal, lamb	160
Ground turkey, chicken	165
All whole cuts beef, veal, lamb, and pork chop	145 + rest time*
Poultry	165
Ham—fresh, raw	160
Ham—pre-cooked (to reheat)	140
Eggs—cook until white & yolk are firm	—
Egg dishes	160
Fish—cook until opaque & flakes easily with a fork	145
Leftovers, stuffing, casseroles	165

*Cook these to a minimum internal temperature of 145°F before removing from heat source, with a three-minute rest time before serving. *"Rest time" is the amount of time the product remains at the final temperature, after it has been removed from a grill, oven, or other heat source, and before carving or consuming. During the three minutes after meat is removed from the heat source, its temperature remains constant or continues to rise, which destroys harmful bacteria.*

Source: Foodsafety.gov

You can't just look at food to tell if it is safely cooked, so use a food thermometer. Place the thermometer in the thickest part of the food—away from bone, fat, and gristle.

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