



## Safe-Cooking Temperature Chart

<b>Beef/Pork</b>	
Beef roasts and steaks	160°F for medium
Ground beef	At least 160°F
Raw sausages	160°F
Ready-to-eat sausages	165°F
Pork roasts and chops	160°F for medium, 170°F for well-done
Ground patties	160°F for medium, 170°F for well-done
<b>Poultry</b>	
Whole poultry	180°F
Chicken breasts	170°F
Stuffing	165°F
<b>Eggs</b>	
Whole eggs	Until the yolks & whites are firm
<b>Fish</b>	
Fish fillets	Until it's opaque & flakes easily with fork
Oysters or shellfish	Avoid eating uncooked
<b>Leftovers</b>	
Heat thoroughly to at least 165°F	
<b>Sauces, soups &amp; gravies</b>	
Bring to rolling boil when reheating	

