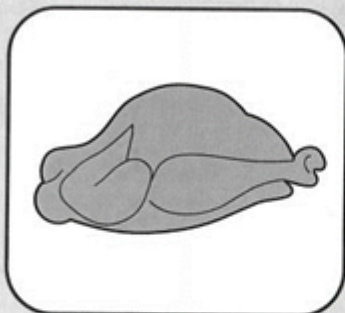


# Internal Cooking Temperatures: Restaurant Safety Infographic



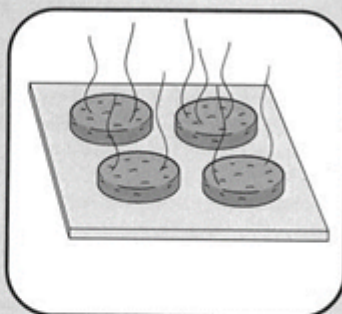
## MINIMUM INTERNAL COOKING TEMPERATURES

### WHOLE AND GROUND POULTRY



Cook to  
165°F (74°C) for  
15 seconds

### GROUND MEATS AND FISH



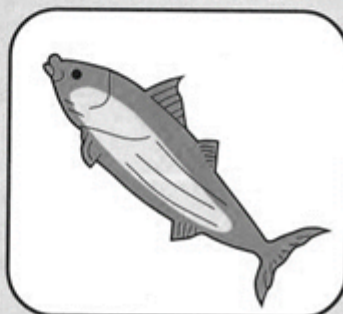
Cook to  
155°F (68°C) for  
15 seconds

### 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