



PROPER COOKING TEMPERATURES

Poultry, Stuffing, Stuffed Meats	165°F
Ground Beef, Ground Meat	155°F
Eggs, Whole Steak, Seafood	145°F
Cooked Fruits and Vegetables	135°F
Hot Holding	135°F



**Check temperatures using a thin-tipped thermometer
inserted into the thickest part of the meat.**

OAC 3717-1-3.3 (A-C)

