


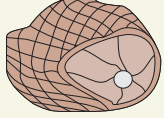
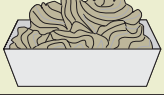
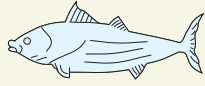
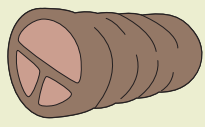





RECOMMENDED — COOKING TEMPERATURES

Type of Food	Action Required
 <p>HAMBURGER Mix</p>	<p>Food mixtures containing poultry, eggs, meat, fish or other potentially hazardous food</p> <p>Cook to an internal temperature of 74°C (165°F) for at least 15 seconds</p>
	<p>Poultry (whole)</p> <p>Cook to an internal temperature of 85°C (185°F) for at least 15 seconds</p>
	<p>Reheated Food (leftovers)</p> <p>Reheat to 74°C (165°F) for at least for at least 15 seconds</p>
	<p>Pork, Lamb, Veal</p> <p>Cook to an internal temperature of 70°C (158°F) for at least 15 seconds</p>
	<p>Ground Meat (beef, pork)</p> <p>Cook to 70°C (158°F) for at least 15 seconds</p>
	<p>Fish</p> <p>Cook to 70°C (158°F) for at least 15 seconds</p>
	<p>Beef (whole cuts)</p> <p>Med-rare</p> <p>Cook to an internal temperature of 63°C (145°F) for 3 minutes</p>
	<p>Medium</p> <p>Cook to an internal temperature of 71°C (160°F) for 15 seconds</p>
	<p>Well</p> <p>Cook to an internal temperature of 77°C (170°F) for 15 seconds</p>
	<p>Eggs and Egg dishes</p> <p>Cook to 63°C (145°F) for at least 15 seconds</p>



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