

Addressing CDC Risk Factor Number 2:

Inadequate Cooking

Cook ALL Meats Thoroughly



Cooking at high temperatures kills most bacteria, provided that the food is cooked for long enough to reach the proper temperature throughout the product. Verify the proper temperature is attained by using your probe thermometer.

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Poultry: 165°F or Higher for 15 seconds

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Pork: 145°F or Higher for 15 seconds

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**Eggs and Foods Containing Raw Eggs:
145°F or Higher for 15 seconds**

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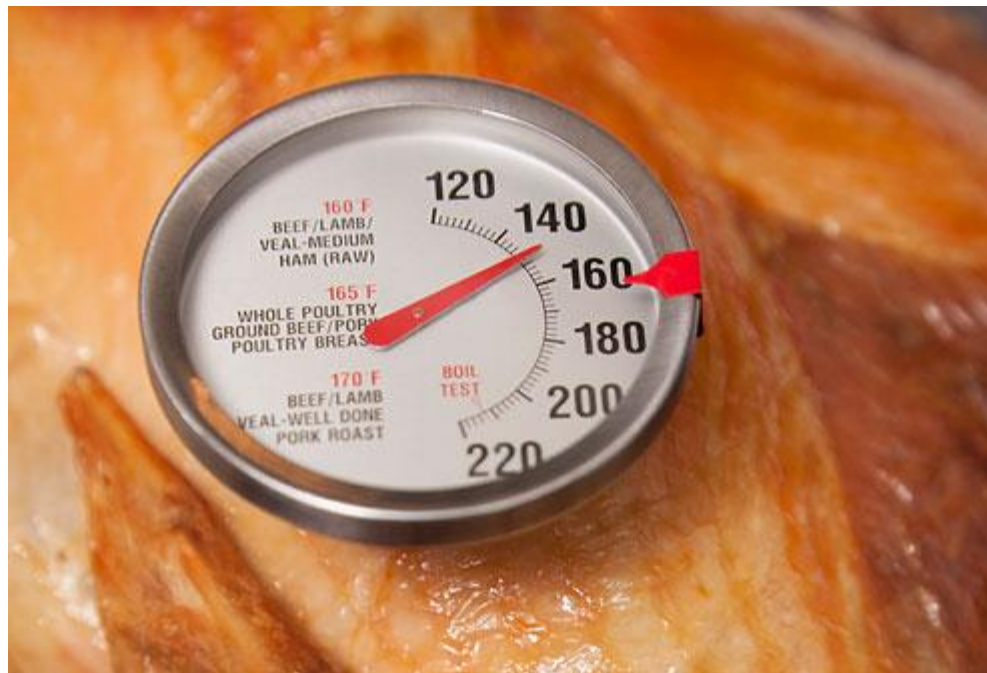


Ground meat: 155°F or Higher for 15 seconds

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For Hot Holding: Reheat to 165°F for 15 seconds