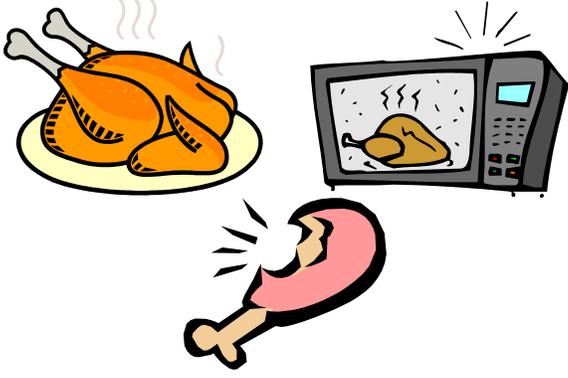
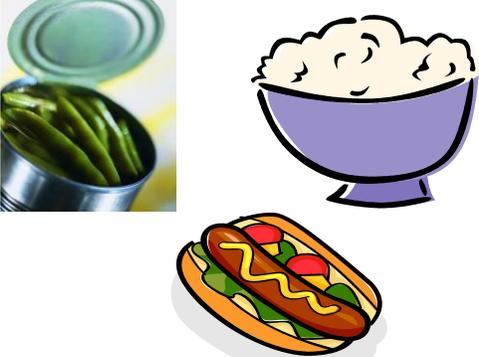


SAFE COOKING TEMPERATURES

	<ul style="list-style-type: none"> ▪ Poultry (chicken and turkey) ▪ Casseroles and stuffed foods ▪ All reheated potentially hazardous foods ▪ Animal products cooked in a microwave 	<p style="text-align: center;">165°F (for 15 seconds)</p>
	<ul style="list-style-type: none"> ▪ Hamburger ▪ Sausage ▪ All other ground meat 	<p style="text-align: center;">155°F (for 15 seconds)</p>
	<ul style="list-style-type: none"> ▪ Eggs ▪ Fish ▪ Shellfish and other seafood ▪ Pork* ▪ Beef* 	<p style="text-align: center;">145°F (for 15 seconds)</p>
	<ul style="list-style-type: none"> ▪ Vegetables for hot holding ▪ Commercially precooked foods (canned soup and chili, hot dogs, etc.) 	<p style="text-align: center;">135°F (for 15 seconds)</p>

*Beef and pork have additional options for cooking temperatures. Please see the Washington State Food Code (WAC 246-215) or contact the **Grant County Health District** at **(509) 766-7960** for more information.