

## **Safe Food Temperatures**

Always Use a Thermometer to Check Food Temperatures

COOK ALL Poultry 165 ° F

COOK All Stuffed Foods to 165 ° F

Cook ALL Ground Beef and Pork to 155 ° F

Cook ALL other food to 145 ° F

Reheat ALL Food to 165 ° F

When in Doubt, THROW IT OUT

Refrigerate Left-Overs RIGHT AWAY

USE Leftovers Within 2 Days

Always clean your thermometer AFTER each use

**Your Health Is Important To Us**

Wallingford Health Dept.  
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