

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.
294-2065