

Storage Order According to Final Cooking Temperatures

Store foods at **41°F** or below and cook to the listed temperature.

Ready-to-eat foods,
produce and already
cooked foods.

145°F

Fish and eggs

145°F

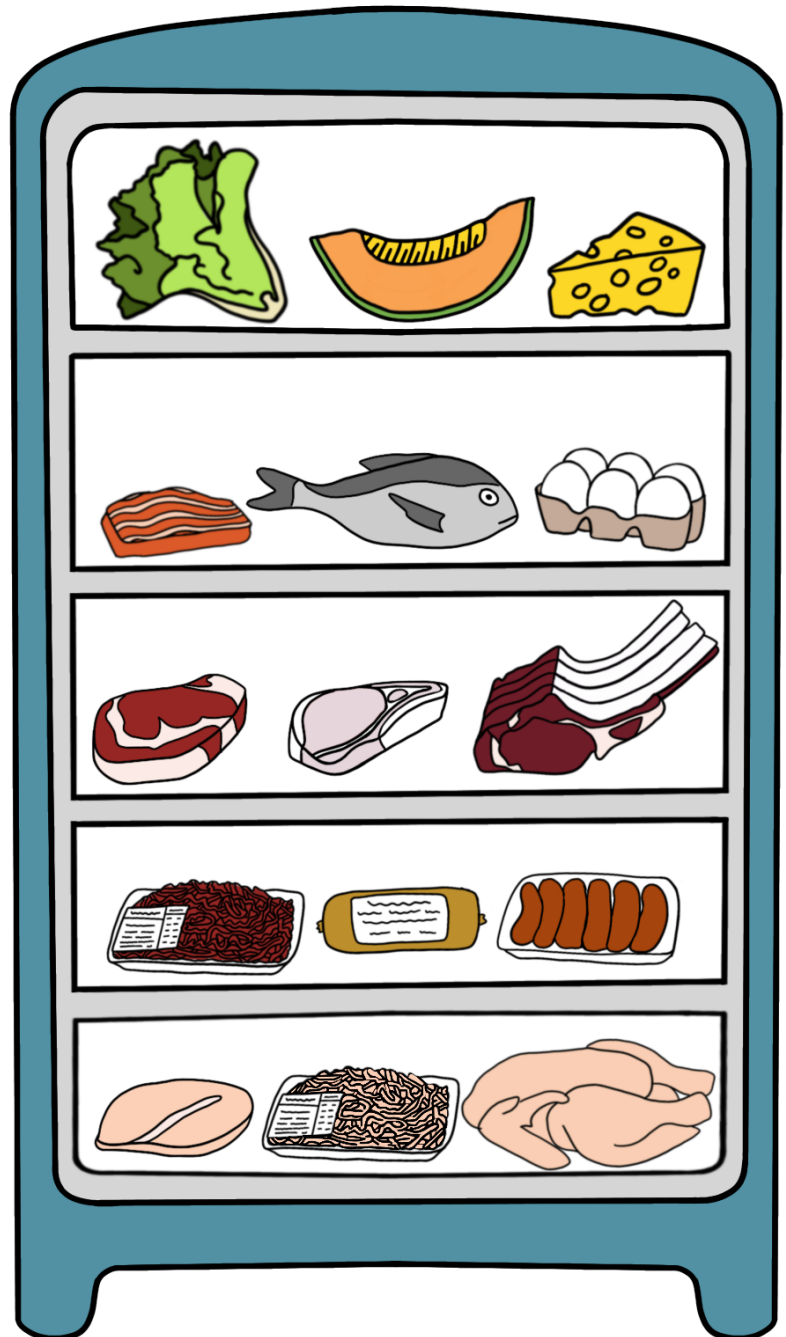
Whole cuts of beef,
pork and lamb

155°F

Ground meats

165°F

All poultry and
stuffed products



NC STATE

EXTENSION

For more Safe Plates resources,
visit go.ncsu.edu/sp_retail

