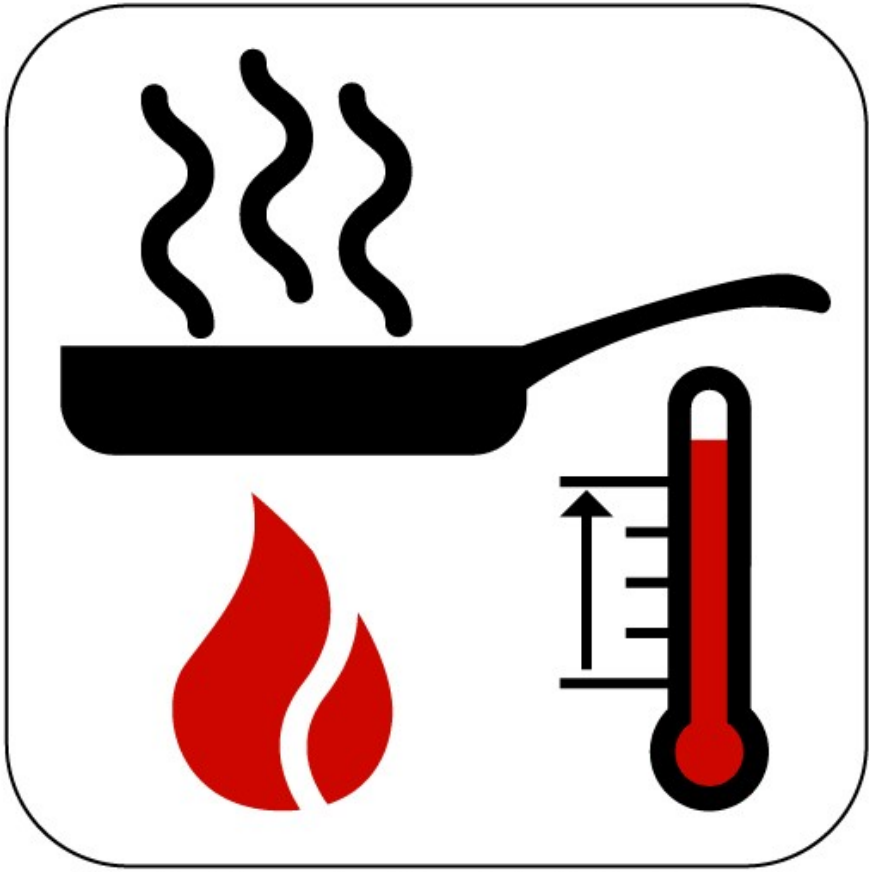
Cook Food Thoroughly



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Cocina Alimentos Completamente

Cooking Temperatures

Poultry and stuffed meats	165° F
Ground meat/ground seafood	155° F
Fish, shellfish, eggs	145° F
Fruits and vegetables (for hot holding)	135° F
Whole muscle meat roasts (for 112 minutes minimum)	112° F

Verify With Probe Thermometer

Temperaturas de Comidas

Pollos y comidas rellanas	165° F
Carne molida/mariscos	155° F
Pescado, mariscos, y huevos	145° F
Frutas y verduras (para mantener caliente)	135° F
Asados de músculo entero (por 112 minutes minimo)	112° F

¡Verifique Con Termómetro de Sonda!

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