

CRITICAL FOOD TEMPERATURES

Minimum Cooking Temperatures

Poultry, Game Birds, Reheated Foods, Stuffed Foods (165° F)

Ground Beef, Game Animals & Comminuted Meats (155° F)

Eggs, Pork, Lamb, and Fish (145° F)

Cooked Fruits & Vegetables & Other Potentially Hazardous Foods (135° F)

Rare Roast Beef (130° F)



Colorado Department
of Public Health
and Environment

Food Storage Temperatures

