

# Proper Food Temperatures

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|--------------------------------|----------------|
| 1. chicken and turkey          | A. 160 degrees |
| 2. beef, lamb, and pork        | B. 160 degrees |
| 3. ground beef, lamb, and pork | C. 145 degrees |
| 4. eggs                        | D. 145 degrees |
| 5. fish and shellfish          | E. 165 degrees |

# Proper Food Temperatures

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|------------------------------------|----------------|
| 1. chicken and turkey (E)          | A. 160 degrees |
| 2. beef, lamb, and pork (C)        | B. 160 degrees |
| 3. ground beef, lamb, and pork (A) | C. 145 degrees |
| 4. eggs (A)                        | D. 145 degrees |
| 5. fish and shellfish (C)          | E. 165 degrees |