

FOOD SAFETY TIP:

Safe Cooking Temperatures

145°F for whole cuts of beef, pork, veal, and lamb

160°F for ground meats, such as beef and pork

165°F for all poultry, including ground chicken and turkey

165°F for leftovers and casseroles

145°F for fresh ham (raw)

145°F for fin fish or cook until flesh is opaque



MOUNTAIN WISE



DOUBLE UP
FOOD BUCKS

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