



## WHAT IS THE PROPER MINIMUM INTERNAL TEMPERATURE?

Match the dish with the proper minimum internal temperature. Write the letter of the correct temperature next to each food. NOTE: Some temperatures will have more than one match.

Beef Roast _____	(A) 41° (5°C) to 140°F (60°C)
Beef Stew _____	
Chili (reheated) _____	(B) 145°F (63°C), 15 seconds
Ham _____	
Hamburgers _____	(C) 145°F (63°C), 3 minutes
Italian Meatballs (Beef & Pork) _____	
Cheese Manicotti _____	(D) 155°F (69°C), 15 seconds
Meat Loaf _____	
Omelet _____	(E) 165°F (74°C), 15 seconds
Roast Turkey & Stuffing _____	
Temperature Danger Zone _____	(F) 165°F (74°C), 15 seconds within two hours
Whitefish _____	



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Beef Roast	<u>    (C)    </u>	(A) 41° (5°C) to 140°F (60°C)
Beef Stew	<u>    (B)    </u>	
Chili (reheated)	<u>    (F)    </u>	(B) 145°F (63°C), 15 seconds
Ham	<u>    (C)    </u>	
Hamburgers	<u>    (D)    </u>	(C) 145°F (63°C), 3 minutes
Italian Meatballs (Beef & Pork)	<u>    (D)    </u>	
Cheese Manicotti	<u>    (E)    </u>	(D) 155°F (69°C), 15 seconds
Meat Loaf	<u>    (D)    </u>	
Omelet	<u>    (B)    </u>	(E) 165°F (74°C), 15 seconds
Roast Turkey & Stuffing	<u>    (E)    </u>	
Temperature Danger Zone	<u>    (A)    </u>	(F) 165°F (74°C), 15 seconds within two hours
Whitefish	<u>    (B)    </u>	