Safe Temperature Thermometer

Complete the safe temperature thermometer below indicating what is safe at each temperature.

Minimum Internal Temperature for Safety

<table>
<thead>
<tr>
<th>Temperature</th>
<th>°C</th>
<th>°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>100°C</td>
<td>212°F</td>
<td>212°F</td>
</tr>
<tr>
<td>79°C</td>
<td>175°F</td>
<td>175°F</td>
</tr>
<tr>
<td>74°C</td>
<td>165°F</td>
<td>165°F</td>
</tr>
<tr>
<td>71°C</td>
<td>160°F</td>
<td>160°F</td>
</tr>
<tr>
<td>63°C</td>
<td>145°F</td>
<td>145°F</td>
</tr>
<tr>
<td>60°C</td>
<td>140°F</td>
<td>40°F - 140°F</td>
</tr>
<tr>
<td>4°C</td>
<td>40°F</td>
<td>40°F</td>
</tr>
<tr>
<td>0°C</td>
<td>32°F</td>
<td>32°F</td>
</tr>
<tr>
<td>-18°C</td>
<td>0°F</td>
<td>0°F</td>
</tr>
<tr>
<td>-23°C</td>
<td>-10°F</td>
<td>-10°F</td>
</tr>
</tbody>
</table>
Understanding Basic Food Safety

Safe Temperature Thermometer Answer Key

Minimum Internal Temperature for Safety

100°C  212°F
212°F – Boiling point

79°C  175°F
175°F – Brisket

74°C  165°F
165°F – Ground meat (turkey, chicken), poultry (whole chicken & turkey, breasts, roasts, thighs, legs, wings, duck, goose, stuffing), leftovers, and casseroles

71°C  160°F
160°F – Ground meat (beef, pork, veal, lamb), egg

63°C  145°F
145°F – Fresh beef, veal, lamb (steaks, roasts, chops), fresh pork and ham (raw), fin fish

60°C  140°F
140°F – Ham, fully cooked (reheated) HOLDING TEMPERATURE FOR COOKED FOOD

4°C  40°F
40°F - 140°F
DANGER ZONE!

4°C  40°F
40°F – Refrigerator temperature

0°C  32°F
32°F – Freezing point

-18°C  0°F
0°F – Keep freezer set here

-23°C  -10°F
-10°F – Coldest area of the freezer