

Apply Your Knowledge

What's the Temperature?

Identify the minimum internal cooking temperature for each food. Write the letter in the space provided. Some letters will be used more than once.

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|----------------|---|
| Ⓐ 135°F (57°C) | ① _____ Salmon steak |
| Ⓑ 145°F (63°C) | ② _____ Roasted vegetables that will be hot-held |
| Ⓒ 155°F (68°C) | ③ _____ Ground pork |
| Ⓓ 165°F (74°C) | ④ _____ Lamb chops |
| | ⑤ _____ Eggs for immediate service |
| | ⑥ _____ Duck |
| | ⑦ _____ Pasta |
| | ⑧ _____ Beef steak |
| | ⑨ _____ Chicken enchiladas made with previously cooked chicken |
| | ⑩ _____ Pork loin injected with marinade |
| | ⑪ _____ Broccoli cooked in a microwave oven that will be hot-held |
| | ⑫ _____ Ostrich filet |
| | ⑬ _____ Wild rice that will be hot-held |
| | ⑭ _____ Ravioli stuffed with cheese |
| | ⑮ _____ Buffalo steak (commercially raised buffalo) |

For answers, please turn to page 6.24.