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.

A 135°F (57°C)  
B 145°F (63°C)  
C 155°F (68°C)  
D 165°F (74°C)

① Salmon steak
② Roasted vegetables that will be hot-held
③ Ground pork
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.