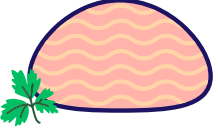


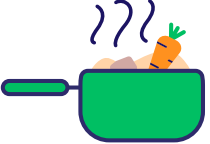

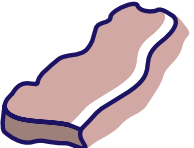


# Chicken cooking temperature chart

		Internal temperature
	Ground chicken	165°F
	Whole chicken	
	Poultry breasts and roasts (e.g. wings)	
	Casseroles, all stuffing and reheated leftovers	
	Fully-cooked poultry	165°F or safe to eat cold if properly cooled and stored
	Dark meat (e.g. thigh and legs)	175°F

# Alternative cooking temperature chart for chicken

