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ANSWER: A. For simplicity and safety, all raw poultry, beef, fish and meat should be cooked to 165OF (74OC). There are some animal foods that do not need to cooked to this temperature, but it is best to cook all food thoroughly.

Food Safety Quiz - DPHHS

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As a result, we're more susceptible to foodborne illness, or food poisoning — and some foods are particularly risky for older adults. Does this mean you have to give up these foods? Probably not, if you make safe choices and are smart about how you handle, prepare and consume them. This quiz helps you stay healthy by making the right choices.

Food Safety Quiz - Test Knowledge of Salmonella, Listeria ...

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