

COOKING TEMPERATURES

165°F
(74°C)

- Poultry (chicken, turkey, duck, fowl)
- Stuffing made with fish, meat, or poultry
- Dishes made from previously cooked foods

160°F
(71.1°C)

For at least
17 seconds

- Ground meat, seafood, or ostrich meat
- Injected, marinated, or tenderized meats
- Eggs that will be hot-held for service

145°F
(63°C)

For at least
15 seconds

- Whole seafood
- Beef, pork, veal, lamb (steaks and chops)

140°F
(60°C)

- Commercially processed, ready-to-eat food that will be hot-held
- Fruits, vegetables, grains, and legumes that will be hot-held



**PUBLIC
HEALTH
SERVICES**