

FINAL COOK TEMPERATURES:

USE A THERMOMETER TO CHECK THE INTERNAL TEMPERATURE OF THE FOOD YOU ARE COOKING

Raw shell eggs Eggs cooked for immediate service.	145°F
Fish Including fresh or saltwater fish, crustaceans, and mollusks.	145°F
Meat Including meat from cattle, swine, sheep, goats or other edible animals.	145°F
Ground meats, fish or game animals Including hamburger, ground pork, sausages, gyros, injected meats, meatballs.	155°F
Poultry Including any domesticated bird (chickens, turkeys, duck, geese, guinea) & migratory waterfowl, game birds or squab (such as pheasant, partridge, quail, grouse or guineas).	165°F
Stuffed fish, meat, poultry, pasta Any raw meat that is stuffed, or anything stuffed with raw meat.	165°F

Commercially precooked foods Foods that have been previously cooked and packaged by a commercial food processing facility.	135°F
Plant Foods for Hot Holding Rice, pasta, vegetables cooked and hot held	135°F
Reheating leftovers Foods that have been previously cooked and cooled should be reheated to 165°F within 2 hours.	165°F

THE TEMPERATURES MUST BE REACHED AND HELD FOR AT LEAST 15 SECONDS.