

Temperature Requirements

Use a thermometer to check 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 (whole cuts of meat that are not injected or marinated).	145°F
Ground meats, fish, or game animals Including hamburger, ground pork, sausages, gyros, injected meats, marinated meats, and meatballs.	155°F
Poultry Including any domesticated bird (chickens, turkeys, ducks), geese, migratory waterfowl, game birds, or squab (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.