

Food Safety Cooking Temperatures

GROUND MEAT & MEAT MIXTURES

Beef, Veal, Pork, Lamb	160° F
Turkey, Chicken	165° F

FRESH BEEF, VEAL LAMB

Medium Rare	145° F
Medium	160° F
Well Done	170° F

POULTRY

Chicken & Turkey, whole	165° F
Poultry Parts	165° F
Duck & Goose	165° F
Stuffing (cooked alone or in bird)	165° F

FRESH PORK

Medium	160° F
Well Done	170° F

HAM

Fresh (raw)	160° F
Pre-cooked (to reheat)	140° F

EGGS & EGG DISHES

Eggs	Cook until yolk & white are firm
Egg Dishes	160° F

SEAFOOD

Fin fish	145° F flesh is opaque
Shrimp, Lobster & Crabs	Flesh pearly & opaque
Clams, Oysters & Mussels	Shells open during cooking
Scallops	Milky white or opaque & firm

LEFTOVERS & CASSEROLES	165° F
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