



Safe Food Cooking Temperatures

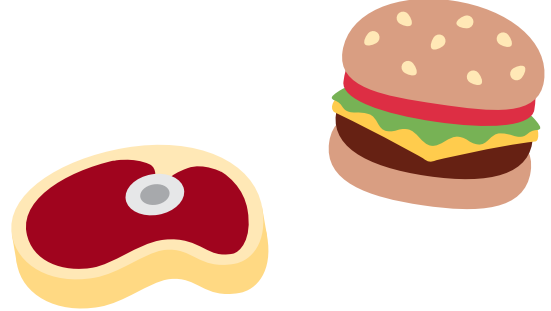
Beef, veal and lamb

Ground meat (burgers, meatballs, sausages) 71°C (160°F)

Pieces and whole cuts

- medium-rare 63°C (145°F)
- medium 71°C (160°F)
- well done 77°C (170°F)

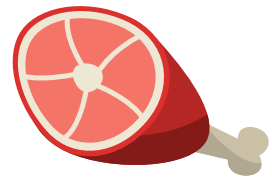
Mechanically tenderized beef and veal (turn mechanically tenderized steak over at least twice during cooking) 63°C (145°F)



Pork (ham, pork loin, ribs)

Ground pork (burgers, meatballs, sausages) 71°C (160°F)

Pieces and whole cuts 71°C (160°F)



Poultry (chicken, turkey, duck)

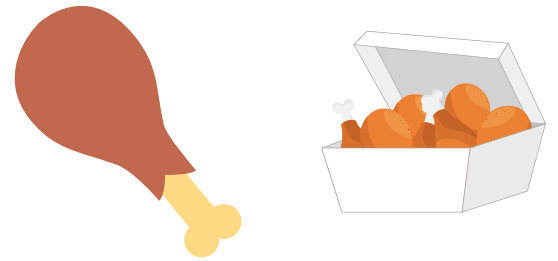
Ground poultry (burgers, meatballs, sausages) 74°C (165°F)

Frozen raw breaded chicken products (nuggets, fingers, strips, burgers) 74°C (165°F)

Pieces (wings, breasts, legs, thighs) 74°C (165°F)

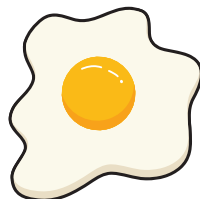
Stuffing (cooked alone or in bird) 74°C (165°F)

Whole 82°C (180°F)



Eggs

Egg dishes 74°C (165°F)

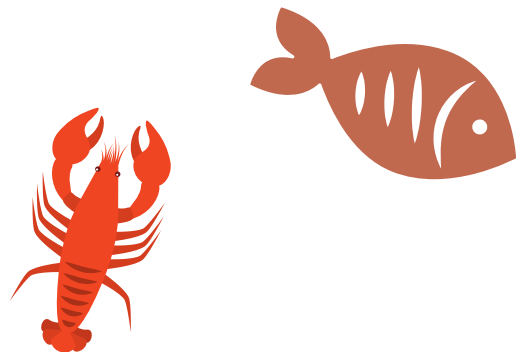


Seafood

Fish 70°C (158°F)

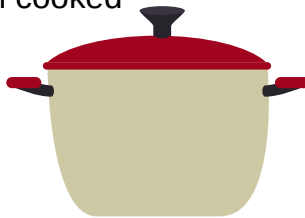
Shellfish (shrimp, lobster, crab, scallops, clams, mussels, oysters) 74°C (165°F)

Discard any that do not open when cooked



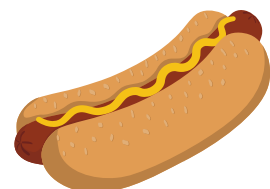
Leftovers

Leftovers 74°C (165°F)



Hot dogs

Hot dogs 74°C (165°F)



Serving safe food - it's not an option it's an obligation.



Continuing Care
Safety Association

#FoodSafety #StopFoodBorneIllnes