







# Safe Cooking & Reheating Temperatures of Hazardous Food

Cook food to the minimum internal temperature and hold for 15 seconds. Use a cleaned and sanitized probe thermometer to verify food temperatures.

		minimum internal cooking	minimum reheating
	whole poultry	82°C (180°F)	74°C (165°F)
	ground poultry poultry products poultry pieces	74°C (165°F)	74°C (165°F)
	food mixtures containing poultry, eggs, meat, fish or other hazardous food	74°C (165°F)	74°C (165°F)
	pork pork product ground meat other than ground poultry	71°C (160°F)	71°C (160°F)
	fish	70°C (158°F)	70°C (158°F)
	beef lamb rice seafood other hazardous food	70°C (158°F)	70°C (158°F)