

INTERNAL COOKING TEMPERATURES



135° F

- Fresh, frozen, or canned fruits and vegetables cooked for hot holding
- Commercially processed ready-to-eat food

145° F

- Whole beef, pork, and seafood

155° F

- Ground beef and pork
- Fish sticks
- Cubed and Salisbury steak
- Eggs cooked for hot holding

165° F

- Poultry
- Stuffed beef, pork, and seafood
- Stuffed pasta such as lasagna or manicotti
- Reheating leftovers

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