

Safe Cooking Temperatures

Internal °F

Product

Beef & Veal

| Chickon & Turkov | |
|------------------------------|-----|
| Steak and roasts medium rare | 145 |
| Steak and roasts medium | 160 |
| Ground | 160 |
| | |

| official a faritaly | | |
|---|-----|--|
| Breasts | 165 | |
| Ground, stuffing, and casseroles | 165 | |
| After the first of the control of the first of the control of the | 405 | |

| willole bird, legs, triigilis, and willigs | 103 | |
|--|-----|--|
| Seafood | | |
| Fish (any type) | 145 | |
| 01115-1- | | |

| Lamh | | . pou | | opaqae |
|-----------|-----------|------------|------|--------|
| Any Type | Cook unti | I nearly 8 | none | onaque |
| Shellfish | | | | |
| Fish (any | type) | | | 145 |

| Any Type | Cool | c until | pearly | & none | opaque |
|----------|------|---------|--------|--------|--------|
| Lamb | | | | | |
| Ground | | | | | 160 |
| | | | | | |

| Pork | |
|-------------------------------|-----|
| Steaks and roasts medium rare | 145 |
| Steak and roasts medium | 160 |
| Ground | 160 |

| Pork | |
|----------------------------------|-----|
| Ground | 160 |
| Chops, fresh (raw), ribs, roasts | 145 |

Fully cooked ham (to reheat) 140