

Cooking Temperatures

Minimum Cooking Temperatures

Wait until thermometer reads final temperature for at least 15 seconds



165°F

Poultry, stuffed meats, stuffed fish, stuffed pasta; stuffing containing fish, meat or poultry



155°F

Ground meat and ground fish, sausage, restructured or injected meats, pooled eggs



145°F

Eggs, fish, solid meat, pork



145°F

Whole-muscle, intact beef steak (must achieve a cooked color change on all external surfaces)



***130–158°F**

Roast beef, roast pork and ham

*See time/temp chart in Sec. 246-215-03400 in the WA State Retail Food Code. Visit our web site for a copy of the chart.



135°F

Wild-harvested mushroom cooked for immediate service and plant food for hot holding.

Danger Zone, Hot & Cold Hold Temperatures

