

COOKING TEMPERATURES

MINIMUM TEMPERATURES

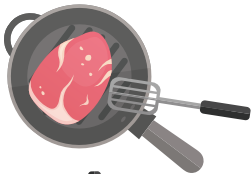
Must be maintained for at least 15 seconds*



135°F Wild-harvested mushrooms cooked for immediate service and fresh produce intended for hot holding



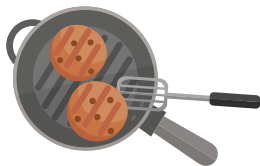
130°F - 158°F*
Roast beef, roast pork and ham



145°F
Whole muscle, intact beef steak (must achieve a cooked color change on all external surfaces)



145°F
Eggs, fish, solid meat, pork

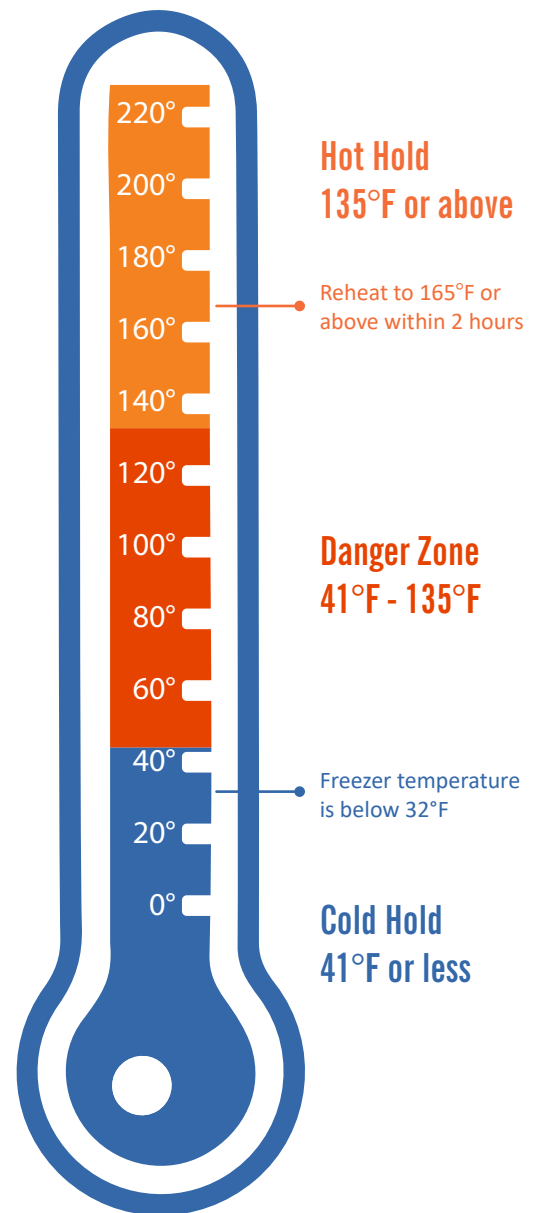


155°F Ground meat and ground fish, sausage, restructured or injected meats, pooled eggs



165°F Poultry, stuffed meats, stuffed fish, stuffed pasta, stuffing containing fish, meat or poultry

TEMPERATURE ZONES



**Refer to WAC 246-215 03400 (2) for required temperature and holding time.*