

Safe Cooking Temperatures

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Product	Celsius	Fahrenheit
Ground Meat and Meat Mixtures Turkey, chicken, Veal, beef, lamb, pork	74° C 71° C	165° F 160° F
Beef and Veal	60-74° C	140-165° F
Pork	71° C	160° F
Poultry Whole poultry Poultry parts and stuffing (cooked alone or in bird) Duck, goose, pheasant	82° C 74° C 74° C	180° F 165° F 165° F
Ham	71° C	160° F
Seafoods Fish, shellfish and other seafoods	70° C	158° F

Hot Holding 60°C 140°F
and when reheating foods - heat to original cooking temperature



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For More Information:
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