Final Endpoint Cooking Temperatures

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| **Poultry:** chicken, duck, goose, turkey, whole cuts and ground |  |  |
| **Ground meat:** beef, pork, lamb, veal |  |  |
| **Injected meat:** brined ham and other flavor-injected meats |  |  |
| **Mechanically tenderized meat:** cube steak |  |  |
| **Ground seafood:** all ground fish including chopped or minced seafood |  |  |
| **Eggs held for hot service:** Those that are put out on a buffet, or held in the kitchen and scooped up to be served |  |  |
| **Seafood:** fish, shellfish and crustaceans (whole product and fillets) |  |  |
| **Steaks and chops:** pork, beef, veal and lamb |  |  |
| **Commercially processed ready-to-eat food held for hot service:** cheese sticks, deep fried vegetables |  |  |
| **Fruit, vegetables, grains (rice and pasta) and legumes (beans) that will be hot-held for service:** Buffet items or cafeteria service line items. Items held in the kitchen for service. |  |  |

**Food Temperature Safety concern**