



# FINAL COOKING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS



FOOD PRODUCTS	MINIMUM INTERNAL COOKING TEMPERATURE
<b>POULTRY</b> (TURKEY, CHICKEN, STUFFING, GROUND POULTRY PRODUCTS, POOLED EGGS, & OTHER POULTRY PRODUCTS)	165° FAHRENHEIT
<b>BEEF</b>	RARE MEDIUM WELL
<b>PORK AND PORK PRODUCTS-</b> (HAM, BACON, LOIN ROAST, ETC)	145° FAHRENHEIT
<b>ALL OTHER GROUND MEATS</b> (HAMBURGER, SAUSAGE, ETC)	155° FAHRENHEIT
<b>CASSEROLES CONTAINING PREVIOUSLY COOKED POTENTIALLY HAZARDOUS FOODS</b> (GOULASH, STEW, CHILI, TUNA CASSEROLE)	165° FAHRENHEIT
<b>FOODS PREVIOUSLY COOKED AND NEEDING REHEATING</b>	165° FAHRENHEIT

