

## 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

