

Proper Final Cooking Temperatures



135F- Vegetables for hot holding



145°F - Whole meats (beef, pork, lamb), fish and whole eggs for immediate service



155°F- Ground meats (hamburgers, gyros), injected meats, eggs not for immediate service



165°F- Poultry (chicken, turkey), all stuffed meats or pastas, stuffings containing meats or fish, reheating for hot holding