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| **Minimum Internal Cooking Temperatures** | | |
| Beef, veal, & lamb (pieces & whole cuts) – medium-rare | 63°C | 145°F |
| Beef, veal, & lamb (pieces & whole cuts) – medium | 71°C | 160°F |
| Beef, veal, & lamb (pieces & whole cuts) – well done | 77°C | 170°F |
| Pork (pieces & whole cuts) | 71°C | 160°F |
| Poultry (chicken, turkey, duck) – pieces | 74°C | 165°F |
| Poultry - whole | 85°C | 185°F |
| Ground meat & meat mixtures (burgers, sausages, meatballs, meatloaf, casseroles) – beef, veal, lamb, pork | 71°C | 160°F |
| Ground meat & mixtures – poultry | 74°C | 165°F |
| Egg dishes | 71°C | 165°F |
| Others (hot dogs, stuffing, leftovers) | 74°C | 165°F |