Washington State Retail Food Establishment Cooking Temperatures

165°F
15 seconds
- Poultry (chicken, turkey, duck and ground poultry)
- Wild game animals
- Stuffed fish, meat and pasta
- Stuffing containing fish, meat or poultry
- Dishes made from previously cooked foods

158°F
< 1 second or 15 seconds
- Ground beef or pork

155°F
15 seconds
- Injected, marinated, or mechanically tenderized meat
- Ground seafood
- Commercially raised game animals
- Egg dishes or eggs hot held for service

145°F
15 seconds
- Beef, pork, veal, lamb (steaks, chops, and roasts)
- Fish and Shellfish
- Eggs – immediate service

135°F
- Vegetables, grains (rice, pasta), fruits and legumes for hot holding