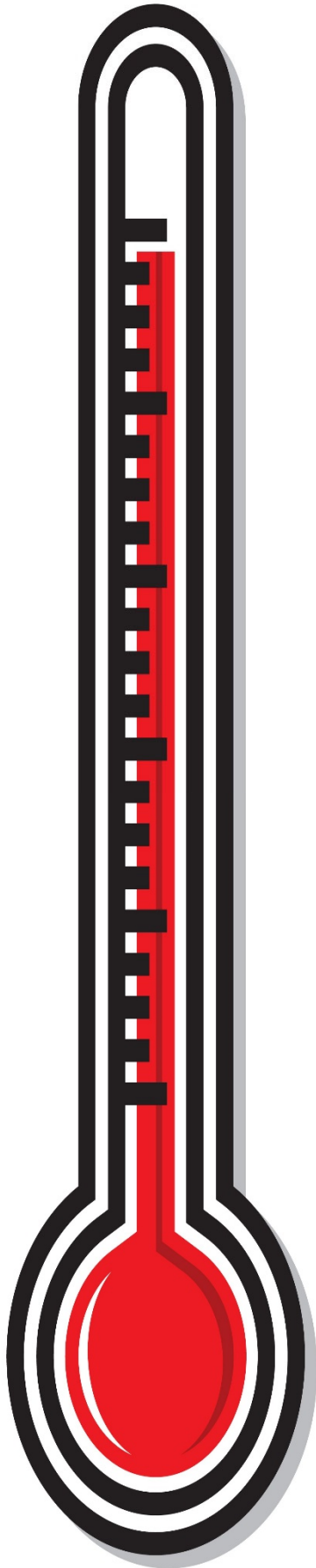


Washington State Retail Food Establishment Cooking Temperatures



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

155°F

15 seconds

Ground beef or pork

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