

# Safe Temperatures

## BEEF, VEAL, LAMB

Ground meat (burgers, meatballs, sausages)		71°C (160°F)
Pieces and whole cuts	Medium Rare	63°C (145°F)
	Medium	71°C (160°F)
	Well-Done	77°C (170°F)
Mechanically tenderized beef and veal		63°C (145°F)

## PORK

Ground pork (burgers, meatballs, sausages)		71°C (160°F)
Pieces and whole cuts		71°C (160°F)

## POULTRY (CHICKEN, TURKEY, DUCK)

Ground poultry (burgers, meatballs, sausages)		74°C (165°F)
Frozen raw breaded chicken (nuggets, fingers, strips, burgers)		74°C (165°F)
Pieces (wings, breasts, legs, thighs)		74°C (165°F)
Stuffing (cooked alone or in bird)		74°C (165°F)
Whole		82°C (180°F)

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## EGGS

Egg dishes	74°C [165°F]
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## SEAFOOD

Fish	70°C [158°F]
Shellfish (shrimp, lobster, scallops, clams, mussels, oyster)	74°C [165°F]

## GAME MEATS

Ground meat (meat mixtures, ground venison & sausage)	74°C [165°F]
Deer, elk, moose, caribou/reindeer, antelope, and pronghorn	74°C [165°F]
Large Game (bear, bison, musk-ox, walrus, etc.)	74°C [165°F]
Small Game (rabbit, muskrat, beaver, etc.)	74°C [165°F]

## GAMEBIRDS/WATERFOWL

Whole	82°C [160°F]
Breasts, roasts	74°C [165°F]
Thighs, wings	74°C [165°F]
Stuffing (cooked alone or in bird)	74°C [165°F]