

APPLY THE HEAT! FIGHT BAC & KEEP FOOD SAFE

Raw Food	Temperature
Ground Products	
Hamburger, veal, lamb, pork	160°F
Chicken, turkey	165°F
Beef, Veal, Lamb (roasts, steaks)	
<i>medium-rare</i>	145°F
<i>medium</i>	160°F
<i>well-done</i>	170°F
Pork	
Chops, roast, ribs	□
<i>medium</i>	160°F
<i>well-done</i>	170°F
Ham, fresh	160°F
Sausage, fresh	160°F
Poultry	
Chicken, whole & pieces	180°F
Turkey (unstuffed)	180°F
<i>Whole</i>	180°F
<i>Breast</i>	170°F
<i>Dark meat</i>	180°F
Stuffing (cooked separately)	165°F
Eggs	
Fried, poached	yolk & white are firm
Casseroles	160°F
Sauces, custards	160°F

Adapted for home use from the USDA and FDA (9/03)
 Funded through Indirect Vitamins Purchaser's Antitrust Litigation Settlement Administration by
 the New York State Attorney General

APPLY THE HEAT! FIGHT BAC & KEEP FOOD SAFE