Cooking Temperatures

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| **165°F**(for 15 seconds) | Description: FWC Final Manual b&w | * Poultry (chicken and turkey)
* Stuffed foods or stuffing
* Casseroles
* All raw animal products cooked in a microwave
* All reheated potentially hazardous foods
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| **155°F**(for 15 seconds) |  | * Hamburger
* Sausage
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| **145°F**(for 15 seconds) |  | * Eggs
* Fish
* Beef
* Pork
 |
| **135°F** |  | * Vegetables that will be hot held
* Packaged ready-to-eat foods (such as hot dogs and canned chili) that are heated for hot holding
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Note: Beef or pork roasts have additional cooking requirements.

 Please see the Washington State Food Rule or contact your local health department for more information.

Potentially Hazardous Foods include:

Animal Products

* Meat, fish, poultry, seafood, eggs.
* Dairy products.

Cooked Starches

* Cooked rice, beans, pasta, potatoes.

Fruits and Vegetables

* Cooked vegetables.
* Tofu.
* Sprouts (such as alfalfa or bean sprouts).
* Cut melons, cut tomatoes, and
* Cut leafy greens.
* Garlic or herbs bottled in oil.



 **Cold Holding Hot Holding**

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