

Minimum Safe Internal Temperatures

| Product | Internal Temperature |
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| Poultry, stuffing, stuffed meats, stuffed pasta Casseroles, leftovers | 165 °F for 15 seconds |
| Pork, bacon | 145 °F for 15 seconds |
| Injected meats | 155 °F for 15 seconds |
| Ground or flaked meats including hamburger, Ground pork, flaked fish (patties or sticks), sausage, gyros | 155 °F for 15 seconds* |
| Beef and pork roasts | 145 °F for 4 minutes* |
| Ham (a cured pork roast) | 145 °F for 4 minutes |
| Beef steaks, veal, lamb, commercially raised game animals | 145 °F for 15 seconds |
| Fish | 145 °F for 15 seconds |
| Shell eggs for immediate service | 145 °F for 15 seconds |
| Any potential hazardous food cooked in a microwave oven | 165 °F for 15 seconds; Let food stand for 2 minutes after cooking to obtain temperature equilibrium |
| Vegetables to be served hot | 140 °F or above |
| Leftovers to be reheated (example: leftover spaghetti with meat sauce) | 165 °F for 15 seconds; let food stand for 2 minutes after cooking |
| Convenience products such as hamburger patties, chicken nuggets, burritos, & pizza | 140 °F for 15 seconds |
| Ready-to-eat food taken from a commercially processed, Hermetically sealed container or from an intact package (examples): hot dogs, chicken nuggets) | 135 °F (heat rapidly to this temperature for hot holding) |
| *For alternative times and temperatures, see the FDA Food Code 2001 and supplement to the 2001 FDA Food Code http://www.cfan.fda.gov/dms/fc01-toc.html | |

Do not serve wild game in FNS Child Nutrition Programs.
All game must be purchased from a USDA meat inspected establishment.
Wild game is not allowed for use in FNS Child Nutrition Programs.