

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 (ham, pork loin, ribs)

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)

Eggs

Egg Dishes.....74°C (165°F)

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 and Roasts.....	74°C (165°F)
Thighs, wings.....	74°C (165°F)
Stuffing (cooked alone or in bird).....	74°C (165°F)