

Minimum Internal Cooking Temperatures

Use a food thermometer to verify the following internal cooking temperatures

Poultry – chicken, turkey, and duck.	<h1>165°F</h1> <p>for 15 seconds</p>
Stuffed fish, meat, pork, pasta, ratites and poultry.	
Stuffing containing fish, meat, ratites & poultry.	
Wild game animals.	
Leftovers.	
Raw eggs not for immediate service.	<h1>155°F</h1> <p>for 15 seconds</p>
Comminuted/ground meat, fish, or commercially raised game animals.	
Injected meats.	
Mechanically tenderized meats.	
Ratites - ostrich, rhea and emu.	
Raw eggs cooked for immediate service.	<h1>145°F</h1> <p>for 15 seconds</p>
Fish, except as listed above.	
Meat, except as listed above.	
Commercially raised game animals.	

Food Cooked in a Microwave Oven

- (A) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;
- (B) Covered to retain surface moisture;
- (C) Heated to a temperature of at least (**165°F**) in all parts of the food; and
- (D) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.