Safe Food Temperatures

Poultry, Stuffed Meats, Meat Stuffing, Casseroles, all Microwave Cooked Foods – All foods reheated for hot holding, cook to 165° for 15 seconds

Ground Beef & Fabricated or Restructured Meats (ground meats & sausage) and eggs cooked for hot holding – cook to 155° for 15 seconds

Fish, Shellfish, Lamb, Beef, Pork, Eggs for single serving or cooked for immediate service – Cook to 145° for 15 seconds

Fruit & Vegetables cooked for Hot Holding, All hot food must be kept at 135° or above

* Cooking temperatures for roasts (beef & pork) will vary.

For additional information contact:
Northeast Tri County Health District
Environmental Health Division
240 E. Dominion
Colville, WA 99114

(509) 684-2262 or 1-800-776-6207
www.netchd.org