



Butte-Silver Bow Health Department

25 W. Front St., Butte MT 59701-2801

(406) 497-5020 Fax: (406) 497-5095

<http://www.co.silverbow.mt.us/135/Health>

Prevent. Promote. Protect.

SAFE FOOD FACT SHEET

Cooking Temperatures

All food products containing raw animal foods like eggs, fish, meat, poultry, or any combination of these, must be sufficiently cooked until all potentially hazardous germs are destroyed. The minimum internal temperature at which pathogens are destroyed depends on the type of food being cooked. Use the following chart to determine doneness to ensure that the food products are safe for human consumption. Remember to use a food thermometer to check the internal temperature of the food before serving.

Food Item	Minimum Temperature
Fruits and vegetables cooked for hot holding	135 F
Beef and pork roasts, beef steaks, veal, lamb, and commercially raised game animals	145 F
Eggs cooked for immediate serving	145 F
Fish and foods containing fish	145 F
Pork (ham, bacon, injected meats)	145 F
Eggs cooked for later service	155 F
Ground or flaked meats, including hamburger, ground pork, flaked fish, ground game animals or sausage	155 F
Poultry and poultry products, including stuffing, stuffed meats, casseroles, and dishes combining raw and cooked foods	165 F
Stuffed fish	165 F

*****ALL TEMPERATURES LISTED ABOVE ARE INTERNAL TEMPS TO BE MAINTAINED FOR 15 SECONDS TO ENSURE DONENESS*****