

COOKING TEMPERATURES

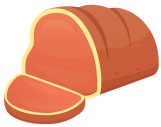
MINIMUM TEMPERATURES

Must be maintained for 15 seconds unless otherwise specified



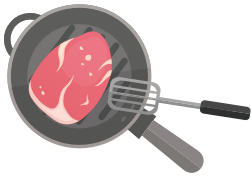
135°F

Wild-harvested mushrooms cooked for immediate service and fresh produce intended for hot holding



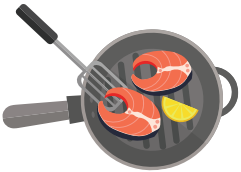
130°F - 158°F*

Roast beef, roast pork and ham



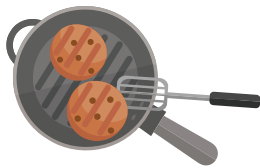
145°F

Whole muscle, intact beef steak (must achieve a cooked color change on all external surfaces)



145°F

Eggs, fish, solid meat, pork



158°F < 1 second

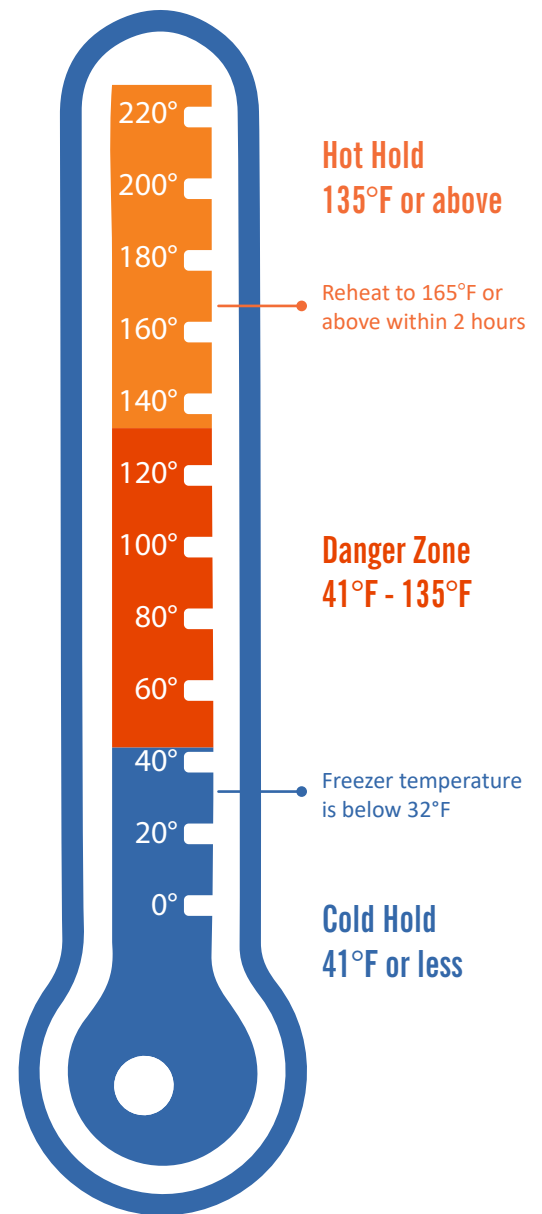
Ground meat and ground fish, sausage, restructured or injected meats, 4 or more eggs combined



165°F < 1 second

Poultry, stuffed meats, stuffed fish, stuffed pasta, stuffing containing fish, meat or poultry

TEMPERATURE ZONES



*Refer to WAC 246-215-03400 (2) for required temperature and holding time.



Food Safety Program
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