

# Temperatures for cooking and reheating **hazardous foods**

An accurate food thermometer is required to measure the internal temperature of hazardous foods. Internal temperature must reach the **minimum temperature listed for at least 15 seconds**.

The reheating process for hazardous foods should not take more than two hours.



## Whole Poultry

**Cook:** internal temperature of **82°C**, 180°F

**Reheat:** internal temperature of **74°C**, 165°F



## Chicken pieces, ground poultry and all parts of ground meat that contain poultry

**Cook:** internal temperature of **74°C**, 165°F

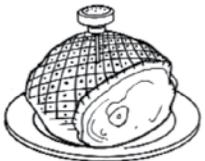
**Reheat:** internal temperature of **74°C**, 165°F



## Food mixtures containing poultry, eggs, meat, fish or other hazardous foods

**Cook:** internal temperature of **74°C**, 165°F in all parts of the mixture

**Reheat:** internal temperature of **74°C**, 165°F in all parts of the mixture



## Pork and pork products

**Cook:** internal temperature of **71°C**, 160°F

**Reheat:** internal temperature of **71°C**, 160°F

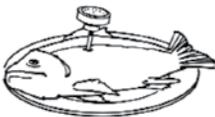


## Ground meat, other than ground meat containing poultry

(e.g., ground beef or pork)

**Cook:** internal temperature of **71°C**, 160°F

**Reheat:** internal temperature of **71°C**, 160°F



## Fish

**Cook:** internal temperature of **70°C**, 158°F

**Reheat:** internal temperature of **70°C**, 158°F



## Other hazardous foods such as roast beef, lamb or goat

**Cook:** internal temperature of **60°C**, 140°F

**Reheat:** internal temperature of **60°C**, 140°F

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For more information visit [peelregion.ca](http://peelregion.ca)  
or call Peel Public Health **905-799-7700**,  
toll-free 1-888-919-7800,  
and ask to speak with a Public Health Inspector.



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