

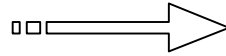


**St. Charles County Government
Department of Community Health and the Environment**

1650 Boone's Lick Road
St. Charles, MO 63301
636-949-1800

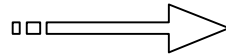
Final Cooking Temperatures

**Whole Poultry
(Whole Turkey)**



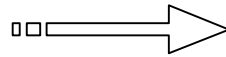
180°F

**Reheated Foods,
Mixtures/Stuffing,
Stuffed items, Poultry,
Chicken/Turkey,
Wild Game Animals**



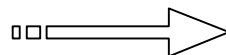
165°F

**Ground Beef,
Ground Meats,
Flaked/Chopped Meats and Fish,
Eggs cooked for holding, Veal,
Lamb or Pork. Injected Meat**



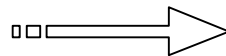
155°F

**Raw Animal Products,
Eggs for immediate consumption
Fish, Whole Beef/Roast.**



145°F

**Holding Hot Products
Above 135°F**
(Bacteria grows rapidly
between 41°F and 135°F)



135°F



Code Reference: 3-401.11