

USDA's safe minimum internal temperatures for various meats and fish

- Hot Dogs, 165° F, or until steaming hot
- Poultry, 165° F
- Ground beef and other ground meat (but not ground chicken and turkey) 160° F
- Whole cuts of pork, lamb, veal and beef, 145° F (followed by a 3-minute resting time)
- Fish, 145° F

