

Meat, Poultry, Eggs and Fish	Temperature
<i>Beef, Veal and Lamb (pieces and whole cuts)</i>	
Medium-rare	63°C (145°F)
Medium	71°C (160°F)
Well done	77°C (170°F)
Pork (for example, ham, pork loin, ribs)	
Pork (pieces and whole cuts)	71°C (160°F)
Ground meat and meat mixtures (burgers, sausages, meatballs, meatloaf and casseroles)	
Beef, Veal, Lamb and Pork	71°C (160°F)
Poultry (for example, Chicken, Turkey)	74°C (165°F)
Mechanically tenderised beef (solid cut)	
Beef, Veal	63°C (145°F)
Steak	63°C (145°F)
<i>Poultry (for example, Chicken, Turkey, Duck)</i>	
Pieces	74°C (165°F)
Whole	82°C (180°F)
Egg	
Egg dishes	74°C (165°F)
Seafood	
Fish	70°C (158°F)
Shellfish	74°C (165°F)
(for example, Shrimp, Lobster, Crab, Scallops, Clams, Mussels and Oysters)	
(Since it is difficult to use a food thermometer to check the temperature of shellfish, discard any that do not open when cooked. <i>Learn more.</i>)	

Others	
Others (Hot Dogs, Stuffing, Leftovers)	74°C (165°F)
Game	Temperature
Chops, Steaks & Roasts (Deer, Elk, Moose, Caribou/Reindeer, Antelope & Pronghorn)	
Well done	74°C (165°F)
Ground meat	
Ground Meat and Meat Mixtures	74°C (165°F)
Ground venison and sausage	74°C (165°F)
Large game	
Bear, Bison, Musk-Ox, Walrus, etc.	74°C (165°F)
Small game	
Rabbit, Muskrat, Beaver, etc.	74°C (165°F)
Game birds/Waterfowl	
(Wild Turkey, Duck, Goose, Partridge and Pheasant)	
Whole	82°C (180°F)
Breasts and Roasts	74°C (165°F)
Thighs, Wings	74°C (165°F)
Stuffing (cooked alone or in bird)	74°C (165°F)