

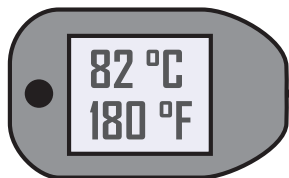


Minimum Internal Cooking Temperatures

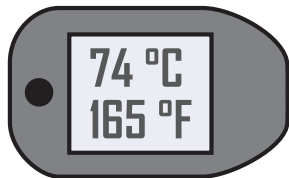
Hold the temperature for
a minimum of 15 seconds.

Températures minimales de cuisson interne

Maintenir la température pendant
au moins 15 secondes.



Whole poultry • Volaille entière



Re-heating:
Rechauffage :
74 °C / 165 °F



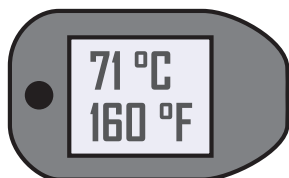
Ground poultry, poultry products, poultry
pieces • Volaille hachée, produits de
volaille, morceaux de volaille



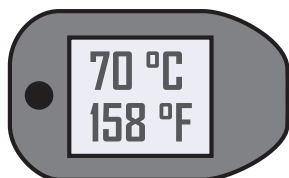
Food mixtures containing eggs, meat,
shellfish or fish • Mélanges alimentaires
contenant des oeufs, de la viande, les
crustacés ou du poisson



Shellfish, **not** fish
Les crustacés **pas** le poisson



Pork, pork product, ground meat other
than ground poultry • Porc, produits du
porc, viande hachée autre que la volaille



Fish • Poisson