Final Cook Temps According to NC Food Code

Minimum Internal Temp*	Type of Food
165F for 15 seconds	Poultry - whole or ground Stuffing made with Potentially Hazardous Ingredients Stuffed meat, seafood, poultry, or pasta Dishes with previously cooked ingredients (Reheats)
155F for 15 seconds	Ground meat (other than poultry) Injected meat Ground seafood - includes chopped or minced Eggs that will be hot-held for service
145F for 15 seconds	Seafood Steaks/chops of pork, beef, veal, or lamb Eggs that will be served immediately
145F for 4 minutes (can vary, see 3-401.11)	Roasts of pork, beef, veal, or lamb
135F	Commercially processed, pre-cooked food (i.e. cheese sticks, fully cooked chicken tenders)
135F	Fruits, vegetables, grains (rice, pasta), and legumes (beans) that will be hot held for service

*If a facility serves raw or undercooked meats, seafood, poultry, or eggs, then a Consumer Advisory must be provided. See Consumer Advisory 3-603.11 of NC Food Code.

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Food Storage in Refrigerators and Freezers

Ready to eat Food – dairy products, produce, desserts, baked goods, pre-cooked food, deli meats

Seafood or Shell Eggs – fish, shrimp, shellfish

Whole Cuts of Meat – pork chops, steaks, ribs

Ground Meats or Ground Fish – ground beef, sausage, mechanically tenderized meats, cubed steaks

Poultry (ground or whole)– chicken, duck, hens