Safe Internal Meat Temperatures

Meat	Celsius	Fahrenheit
Lamb	63°C	146°F
Lamb Sausages/Mince	71°C	160°F
Pork	75°C	167°F
Pork Sausages/Mince	75°C	167°F
Beef	63°C	146°F
Beef Sausages/Mince	71°C	160°F
Chicken	75°C	167°F
Chicken Sausages/Mince	75°C	167°F
Turkey	75°C	167°F
Turkey Sausages/Mince	75°C	167°F
Veal	63°C	146°F
Duck	75°C	167°F
Goose	75°C	167°F
Rabbit	71°C	160°F
Venison	71°C	160°F
Fish	63°C	146°F
Shellfish	63°C	146°F

Always ensure food is cooked to at least these temperatures before eating using a meat thermometer. You should also ensure these temperatures are met for at least 2 minutes. While cooking to the recommended temperatures is an important step in ensuring food safety, it does not eliminate all potential risks.