

## Critical Food Temperatures for Time/Temperature Control for Safety Foods (TCS)

Internal temperature for poultry,  
stuffed meat, stuffed fish, stuffed poultry,  
stuffed pasta, or stuffing containing  
fish, meat, poultry.

**165°F**

Reheat all leftover TCS foods to 165°F  
or above.

Internal temperature for ground beef,  
ground pork, game animals, and eggs  
held for later service.

**155°F**

Internal temperature for pork,  
lamb, fish, other meats, and eggs for  
immediate service.

**145°F**

Internal temperature for cooked  
fruit and vegetables.

**135°F**

Hold all TCS foods at 135°F or above  
for hot holding.

Internal temperature for rare roast  
beef and rare beef steak

**130°F**

**41°F**

Hold all TCS foods at 41°F or below  
for cold holding.

TCS foods include cooked rice, beans, baked or boiled potatoes, meat, poultry, fish, shellfish, milk, milk products and eggs out of shell.