



Time/Temperature Controlled for Safety (TCS) Foods: Storage and minimum cooking temperature chart

Storage Order From Top to Bottom	Minimum Internal Cooking Temperature
Ready to eat foods, produce, grains and hot holding of TCS foods.	135F for 15 seconds
Raw cuts of beef, pork, fish, lamb, veal, and eggs	145F for 15 seconds
Raw beef and pork roasts	145F for 4 minutes
Ground beef, pork, fish, injected meats and pooled eggs	155F for 15 seconds
Poultry, casseroles, stuffed foods, raw meat, fish and poultry cooked in a microwave	165F for 15 seconds
Reheating	165F within 2 hours