

# Cooking/Reheating the Food to Kill the Bacteria

## Final cook temperatures

- 165F for < 1 second (instantaneously)
  - Poultry - whole or ground
  - Stuffing made with TCS ingredients
  - Stuffed meat, seafood, poultry, or pasta
- 155F for 17 seconds
  - Ground meat (other than poultry)
  - Mechanically tenderized or injected meat
  - Ground seafood - includes chopped or minced
  - Eggs that will be hot-held for service
- 145F for 15 seconds
  - Seafood
  - Intact steaks or chops of pork, beef, veal, or lamb
  - Eggs that will be served immediately
- 145F for 4 minutes
  - Roasts of pork, beef, veal, or lamb
- 135F
  - Fruits and vegetables cooked for hot holding

## Reheating Food

- TCS (Time/Temperature Control for Safety) prepared foods that are reheated for hot holding should be reheated to  $\geq 165\text{F}$  for 15 seconds
- Commercially processed, pre-cooked food reheated for hot holding should be reheated to  $\geq 135\text{F}$  the first time and  $\geq 165\text{F}$  for 15 seconds any time after that
- Foods reheated for immediate service may be served at any temperature