Cooking/Reheating the Food to Kill the Bacteria

**Final cook temperatures**
- 165°F for < 1 second (instantaneously)
  - Poultry - whole or ground
  - Stuffing made with TCS ingredients
  - Stuffed meat, seafood, poultry, or pasta
- 155°F 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
- 145°F for 15 seconds
  - Seafood
  - Intact steaks or chops of pork, beef, veal, or lamb
  - Eggs that will be served immediately
- 145°F for 4 minutes
  - Roasts of pork, beef, veal, or lamb
- 135°F
  - 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 ≥ 165°F for 15 seconds
- Commercially processed, pre-cooked food reheated for hot holding should be reheated to ≥ 135°F the first time and ≥ 165°F for 15 seconds any time after that
- Foods reheated for immediate service may be served at any temperature