

## Time/Temperature Control for Safety (TCS) Foods

(holding of cold foods: **41°F** or below; holding of hot foods: **135°F** or above)

- ◆ Food of animal origin – RAW or Heat Treated
  - Meat (cattle, swine, sheep, goats)
  - Poultry (chicken, turkey, duck, geese, guineas, pheasants, quail)
  - Cooked meat products
  - Milk and dairy products (cheese, yogurt, cottage cheese, sour cream, custards, puddings)
  - Eggs (and meringue)
  - Fish and shellfish
  - Any foods containing any of the above (casseroles, sandwiches, etc.)
- ◆ Food of plant origin – RAW or Heat Treated
  - RAW: seed sprouts (bean sprouts, broccoli sprouts, alfalfa sprouts, etc.)
  - RAW: cut tomatoes (as a single ingredient) or mixtures containing cut tomatoes
  - RAW: juices or ciders prepared at establishment from raw fruits or raw vegetables
  - RAW: cut or chopped leafy greens
  - RAW: cut (sliced) melons
  - Cooked rice, beans, pasta and noodles
  - Cooked vegetables including baked potatoes
  - Soy products (tofu, soy protein foods, meat alternatives)
  - Canned or shelf stable vegetables or fruits once opened
  - Any foods containing any of the above (casseroles, sandwiches, etc.)
- ◆ Garlic-in-oil mixtures

## Non-TCS Foods

(temperature control not required)

- Fresh, unwashed, uncut produce including vegetables and fruits except sprouts
- Washed, chopped or cut uncooked vegetables such as carrots, broccoli, etc. except tomatoes or leafy greens
- Washed and cut fresh fruit other than melons
- Salads that contain no meat, cheese, protein substitutes (soy), egg, sprouts chopped/cut tomatoes, chopped/cut leafy greens or cut melons
- Snack foods (pretzels, chips) and some bakery items (cake, brownies, bread, fruit pies)
- Dry foods or grains (uncooked foods such as rice, oats, pasta, noodles, etc.)
- High acid foods such as ketchup, canned tomatoes, and pickles

<b>Minimum Internal Cooking Temperatures</b> (check thickest part of food with a bi-metallic food thermometer)	
<b>165°F</b>	Poultry; Stuffed fish/meats/ pasta/ratites, Stuffing containing fish/meats/ratites/poultry; Wild game animals; (Reheat cooked foods)
<b>155°F</b> <b>17 sec</b>	Ground meat, fish, commercially raised game animals; Eggs for hot holding; Injected or mechanically tenderized meats; Ratites
<b>145°F</b>	Eggs for immediate service; Fish; Meat; Commercially raised game animals; Whole meat roasts (for 4 minutes)
<b>135°F</b>	Vegetables for hot holding: Reheat intact packages from processor