Internal Temperatures for Cooked Time and Temperature Control for Safety (TCS) Foods

Minimum Internal Temperatures Required by KSDE and KDA

Leftovers; casseroles; stuffed meats, fish, and pastas; microwaved items..... 165° F

Poultry (breasts, legs, wings, ground) ............................................................ 165° F

Ground meats (beef, pork, veal, lamb, game animals)............................... 155° F

Flaked or ground fish (sticks, nuggets).......................................................... 155° F

Egg dishes (cooked for holding and service)............................................... 155° F

Ham, bacon, and other injected meats; roasted meats
 (beef, pork, veal, lamb, commercially-raised game animals) .................... 145° F

Fish........................................................................................................... 145° F

Fruits and vegetables (cooked for service)................................................... 135° F