

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

## Minimum Internal Temperatures Required by KSDE and KDA

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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
Ham, bacon, and other tenderized/injected meats .....	155° F
Flaked or ground fish (sticks, nuggets).....	155° F
Egg dishes (cooked for later service) .....	155° F
Intact roasts (beef, pork, veal, lamb, commercially-raised game animals) .....	145° F
Fish and foods containing fish .....	145° F
Plant foods, including fruits and vegetables (cooked for hot holding).....	135° F

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