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

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