



Time/Temperature Control for Safety (TCS) Food

TCS food, also called potentially hazardous food, includes:

- Food of animal origin that is raw or heat-treated
- Food of plant origin that is heat-treated or includes raw seed sprouts
- Cut melons
- Garlic and oil mixtures

Cooking temperatures

All temperatures given in Fahrenheit

165°	Poultry
	Stuffed meats, poultry, fish, and pasta
	Stuffing made with meat, fish, or poultry
155°	Ground beef and other meats that have been chopped, ground, minced, and/or reformed (includes gyros and sausage)
	Unpasteurized eggs to be held for service
145°	Solid portions of fish, meat, and beef (for cooking times and temperatures for whole meat roasts, see Rhode Island Food Code 3-401)
	Unpasteurized shell eggs prepared for immediate service

Hot holding temperature

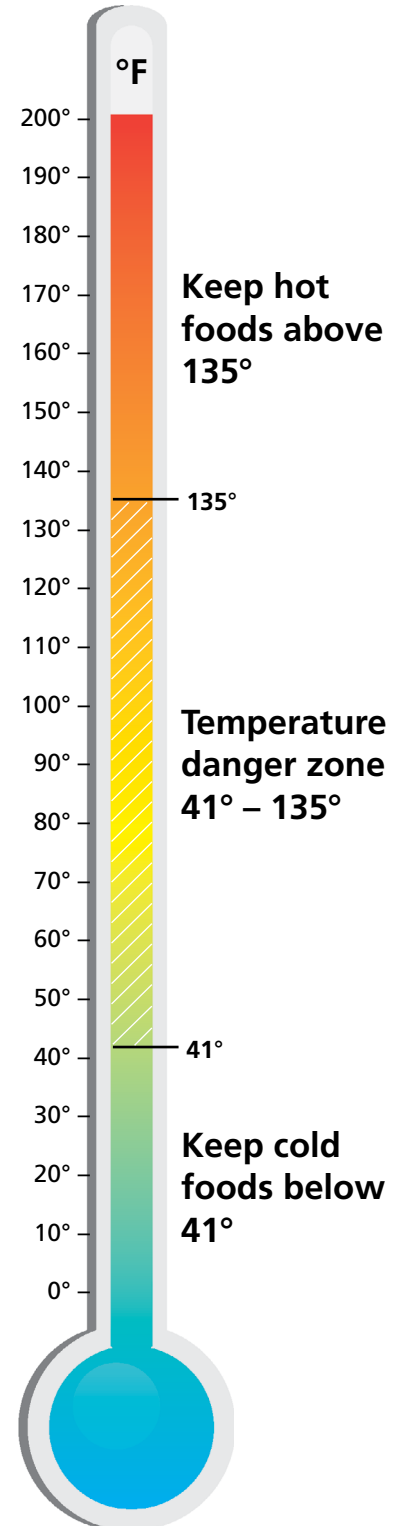
135°	All TCS foods
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Reheating temperatures (for hot holding)

165°	All foods that have been cooked and cooled
135°	Commercially processed and packaged foods and vegetables

Cold holding temperature

41°	All TCS foods
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To learn more, read Chapter 3 of the [Rhode Island Food Code](#)

