

PROPER COOKING & REHEATING TEMPERATURES

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
**DEPARTMENT OF
AGRICULTURE**

Ensure that time/temperature control for safety (TCS) foods are thoroughly cooked to reduce the risk of foodborne illnesses. Cook and reheat all TCS foods to minimum internal temperatures for the required times as measured with a food temperature thermometer.

COOKING



- Fruits, vegetables, and grains (rice, pasta) for hot holding

135°F



- Cuts of raw beef, pork, and lamb
- Eggs for immediate service
- Fish, including shellfish and crustacean

145°F FOR 15 SECONDS



- Ground or tenderized meats
- Ground, chopped or minced fish
- Eggs for hot holding

155°F FOR 17 SECONDS



- Raw poultry
- Stuffed meats, fish, poultry or pasta
- Stuffing that includes meat, fish or poultry

165°F

REHEATING



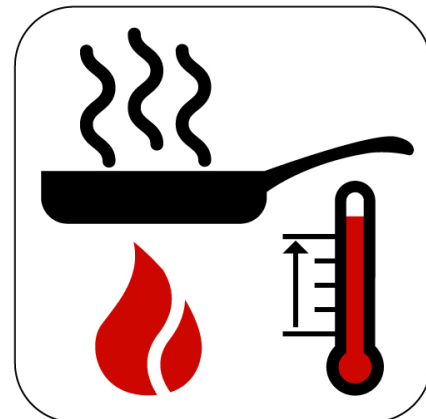
- TCS food that is cooked, cooled, and reheated for hot holding

165°F WITHIN 2 HOURS



- TCS food that is cooked, cooled, and reheated for immediate service

ANY TEMPERATURE



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SAMPLE COOKING LOG

COOKING (INTERNAL TEMPERATURE)						REHEAT
DATE	FOOD ITEM	135°F	145°F	155°F	165°F	165°F
07/01/2024	chicken				169.1	
07/01/2024	pork		147.3			
07/01/2024	ground beef			159.8		
07/01/2024	eggs		148.6			
07/01/2024	beef stew					172.3

COMMENTS:

All food items were cooked as required. Beef stew was reheated from 38°F to 172°F within 35 minutes.

See Regulation 61-25 for complete requirements.

COOKING / REHEATING TEMPERATURE LOG TEMPLATE

Associate _____ Manager _____

COOKING (INTERNAL TEMPERATURE)						REHEAT
DATE	FOOD ITEM	135°F	145°F	155°F	165°F	165°F

COMMENTS: