

# Important Temperatures to Remember for Time/Temperature Control for Safety (TCS) Foods

## SAFE HOLDING ZONE

for TCS **HOT** Food  
(135°F or above)



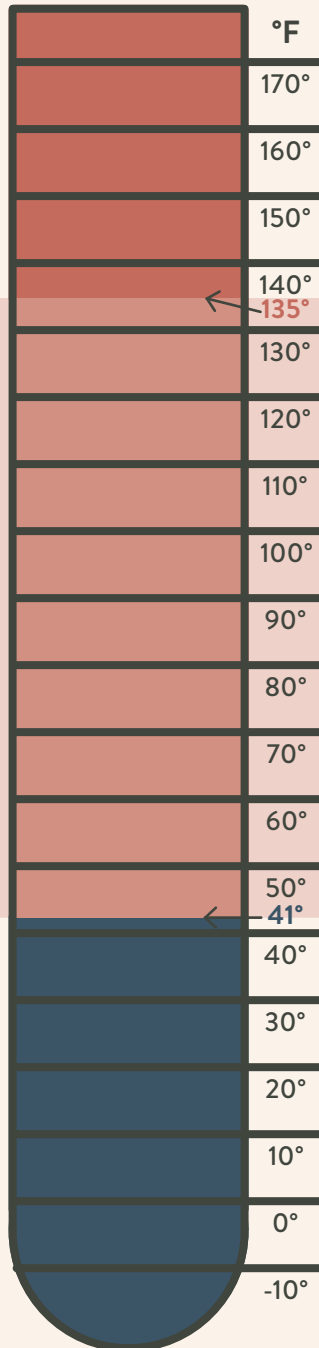
## DANGER ZONE

for TCS foods  
(Between 41°F and 135°F)



## SAFE HOLDING ZONE

for TCS **COLD** Food  
(41°F or below)



## SAFE COOKING TEMPERATURES

**165°F**

**Internal** cooking temperature for:

- Poultry
- Stuffed foods (meat, poultry, pasta, fish, or ratites)
- Any stuffing containing fish, meat, poultry, or ratites

**Reheat** temperature for leftovers that have been cooled

**155°F**

**Internal** cooking temperature for:

- Ground meats
- Comminuted meat or fish
- Game animals
- Eggs not prepared to order

**145°F**

**Internal** cooking temperature for:

- Meat (beef and pork)
- Fish
- Eggs prepared for immediate service

**Surface** cooking temperature for:

- Whole-muscle, intact beefsteak



South Carolina  
**DEPARTMENT OF AGRICULTURE**

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