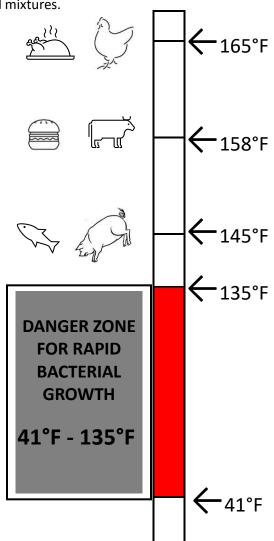
## **Temperatures for Food Safety**

Chapter 246-215-03400 Washington Administrative Code

**Time/Temperature control for safety (TCS) food** is food that needs time and/or temperature control for food safety. These foods include but are not limited to: Dairy products; meat; eggs; fish; shellfish; cooked rice, beans, potatoes, and pasta, tofu; batters; sliced melons; cut tomatoes and leafy greens; and untreated garlic- or herbs-in-oil mixtures.



Minimum safe temperature for cooking poultry, stuffed meat, stuffed fish, pasta with poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites (<1 second).

Minimum safe temperature for scrambled eggs and all types of ground, injected, mechanically tenderized, or restructured meat, fish, and pork (<1 second).

Minimum safe temperature for raw animal foods such as seafood, eggs cooked to order, beef steaks (not tenderized or injected), pork, or foods containing these ingredients (15 seconds).

Minimum safe temperature to store and display hot cooked food.



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