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.

- **165°F** — 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).

- **158°F** — Minimum safe temperature for scrambled eggs and all types of ground, injected, mechanically tenderized, or restructured meat, fish, and pork (<1 second).

- **145°F** — 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).

- **135°F** — Minimum safe temperature to store and display hot cooked food.

- **41°F** — Maximum safe temperature to store or display cold food.

- **0°F** — Frozen Food Storage

**DANGER ZONE FOR RAPID BACTERIAL GROWTH**

41°F - 135°F