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Temperature Controls

Foods that can support the growth of bacteria and/or the formation of toxins are called “potentially hazardous foods” or TCS Foods (Time/Temperature Control for Safety). These foods are usually high in protein and moisture. Some examples include meat, fish, poultry, dairy products, eggs, cooked vegetables, and grains, such as rice and beans. Consuming potentially hazardous foods which are not held at the proper temperature could cause a foodborne illness.

Hot Holding

The top shelf should be reserved for ready-to-eat foods. These are foods that will be served without being cooked first.

Third Shelf: 135°F (57°C)

This category includes foods that will be hot held that are not included in other categories.

Fourth Shelf: 145°F (63°C)

Foods that should be cooked to 145°F include whole seafood; whole cuts of beef, pork, veal, lamb; roasts; and eggs that will be served immediately.

Fifth Shelf: 155°F (68°C)

It is important that meat that has been ground, injected, or tenderized be kept on a lower shelf. This category also includes eggs that will be hot held.

Bottom Shelf: 165°F (74°C)

The bottom shelf should hold foods with the highest cooking temperatures. This includes all poultry (turkey, duck, chicken, or fowl); stuffing that contains foods that require temperature control; dishes with previously cooked foods, such as casseroles.

Commented [LJ1]: When eggs are in the fridge they are not hot held or cooked to order so fridge storage doesn't make sense.