

Fact Sheet: Cooking and Reheating

The new Tennessee Food Service Establishment Rules became effective June 14, 2026. The changes impacting minimum cooking temperature/time are **underlined**.

Food	Minimum Temperature/Time
Plant food for hot holding Commercially processed, hermetically sealed food reheated for hot holding.	135°F/ instantaneous
Whole/Intact: seafood, pork, veal, lamb, mutton, beef Raw eggs for immediate service	145°F/ 15 seconds
Ground beef and pork Mechanically tenderized meats, comminuted fish/meats Commercially raised game meats Raw eggs for hot holding	158°F/ instantaneous 155°F/ <u>17 seconds</u> 150°F/ 1 minute 145°F/ 3 minutes
Poultry, baluts, wild game animals Stuffed foods containing raw animal foods	165°F/ <u>instantaneous</u>
Any raw animal foods cooked in a microwave	All parts must achieve 165°F, and stand covered for 2 minutes following cooking.
Commercially packaged food with manufacturer's cooking instructions (unless instructions specify the food may be consumed without cooking)	<u>Cook per manufacturer's instructions</u>
Reheating previously cooked and cooled products for Hot Holding*	165°F/ 15 seconds

Whole roasts of beef, corned beef, pork, lamb, or cured pork may be cooked according to this list. Previously cooked, unsliced portions of roasts may be reheated with these parameters. Holding time may include postoven heat rise.

130 °F / 112 minutes	147 °F / 134 seconds
131 °F / 89 minutes	149 °F / 85 seconds
133 °F / 56 minutes	151 °F / 54 seconds
135 °F / 36 minutes	153 °F / 34 seconds
136 °F / 28 minutes	155 °F / 22 seconds
138 °F / 18 minutes	157 °F / 14 seconds
140 °F / 12 minutes	158 °F / 1 second
142 °F / 8 minutes	
144 °F / 5 minutes	
145 °F / 4 minutes	

