Handgards®

Cooking Requirements

Temperature	Guidelines
165°F (74°C) for 15 seconds	• Poultry - including whole or ground chicken, turkey, or duck • Stuffing made with fish, meat, or poultry • Stuffed meat, seafood, poultry, or pasta • Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their required minimum internal temperatures
155°F (68°C) for 15 seconds	• Ground Meat - including beef, pork, or other meat • Injected Meat - including brined ham and flavor-injected roasts • Mechanically tenderized meat • Ratites (mostly flightless birds with flat breastbones) - including ostrich and emu • Ground Seafood - including chopped or minced seafood • Shell eggs that will be hot held for service
145°F (63°C) for 15 seconds	• Seafood - including fish, shellfish, and crustaceans • Steaks/chops of pork, beef, veal, and lamb • Commercially raised game • Shell eggs that will be served immediately
145°F (63°C) for 4 minutes	• Roasts of pork, beef, veal, and lamb • Alternative cooking times and temperatures can depend on the type of roast and oven used.
135°F (57°C) no minimum time	• Fruit, vegetables, grains (such as rice, pasta), and legumes (such as beans, refried beans) that will be hot held for service.