

Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs



Garlic in oil

Potato dishes

Cooked vegetables

Plants with protein (or protein-rich plants)

Meat products

Raw sprouts

Cream or custard

Sliced melons & tomatoes

Eggs

Dairy

Cut leafy greens

Fish & shellfish



TO GROW, BACTERIA NEED:



FOOD



WARMTH



MOISTURE

TO STOP BACTERIA FROM GROWING:



- Control food temperature
- Control the amount of time food spends in the Temperature Danger Zone (41°F-135°F)