Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs

To Stop Bacteria from Growing:

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

To Grow, Bacteria Need:

- Food
- Warmth
- Moisture

Bacteria-Related Foods:

- Garlic in oil
- Raw sprouts
- Potato dishes
- Cooked vegetables
- Plants with protein (or protein-rich plants)
- Meat products
- Raw eggs
- Dairy
- Cut leafy greens
- Fish & shellfish
- Cream or custard
- Sliced melons & tomatoes