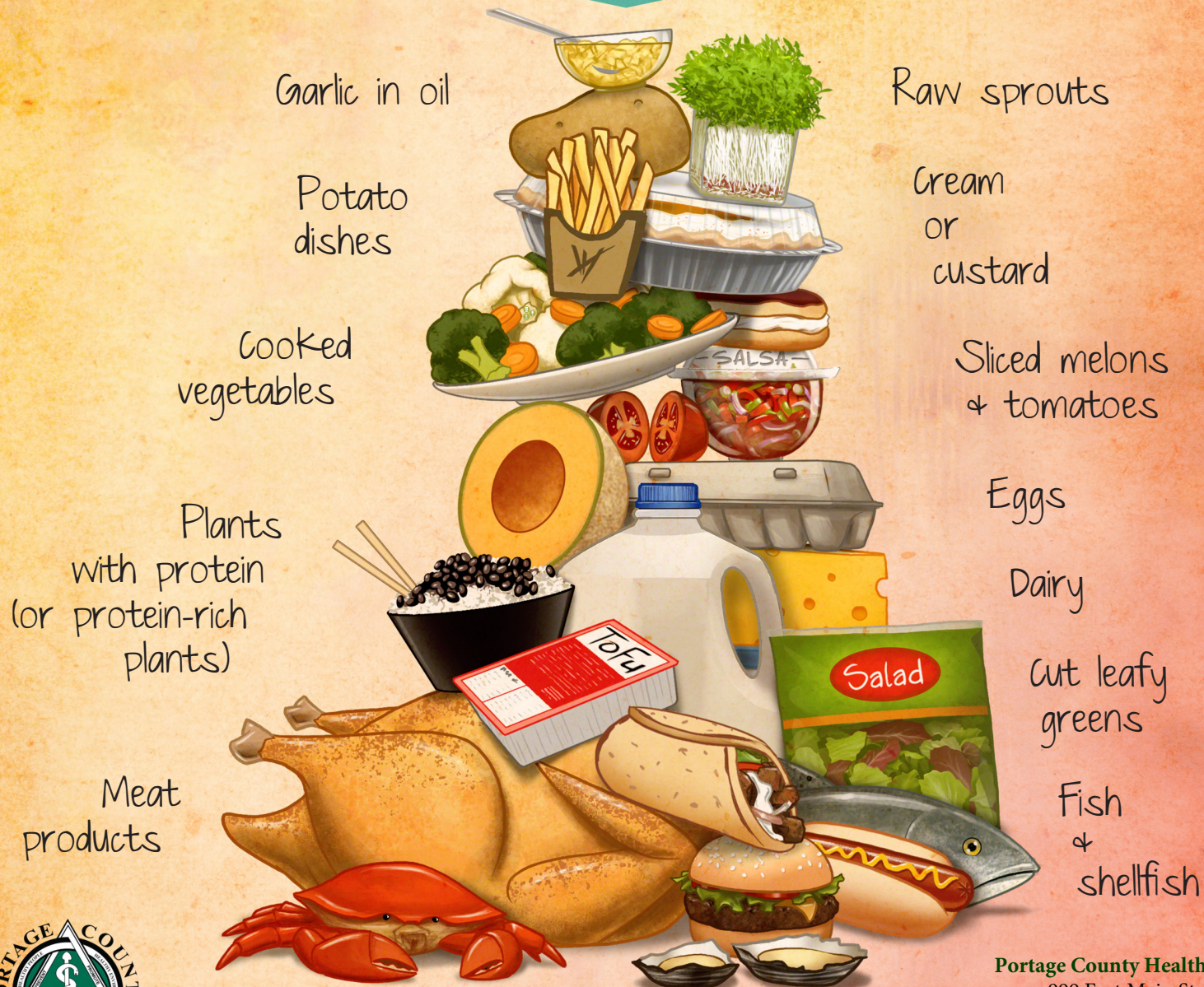


Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs



Garlic in oil

Raw sprouts

Potato dishes

Cream or custard

Cooked vegetables

Sliced melons & tomatoes

Plants with protein (or protein-rich plants)

Eggs

Dairy

Cut leafy greens

Meat products

Fish & shellfish



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StateFoodSafety.com™

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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)