

TCS (Time/Temperature Control for Safety) Foods

Recognizing TCS foods and knowing how to properly handle them is an important factor of food safety. These foods are sometimes called potentially hazardous foods (PHFs), because they become hazardous if not properly controlled. TCS foods are food that require proper temperature control to prevent foodborne disease.

Common TCS Foods:

- ✦ Meat products
- ✦ Eggs
- ✦ Fish and shellfish
- ✦ Dairy
- ✦ Cream or custard
- ✦ Cooked vegetables
- ✦ Potato dishes
- ✦ Protein-rich plants
- ✦ Cut leafy greens
- ✦ Sliced melons and tomatoes

