

Time/Temperature Control for Safety (TCS) Food

TCS foods require time and temperature control in order to prevent pathogen (disease-causing microorganisms, like bacteria) growth.

Keep TCS foods cold at 41°F or below **OR** hot at 135°F or above.



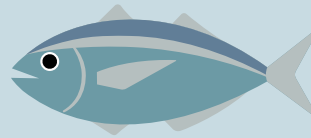
TCS



Non-TCS

- ✓ Poultry, beef, lamb, pork, seafood, fish, game (elk, deer, bison)
- ✗ Crispy bacon

Animal Proteins



- ✓ Milk, yogurt, cheese, whipped butter, whipped cream, sour cream, eggs, cracked or open pasteurized eggs, including plant-based alternatives
- ✗ Whole shell pasteurized eggs and hard-boiled eggs air cooled with the shell intact

Eggs & Dairy



- ✓ Cut leafy greens (cabbage, lettuce, spinach, arugula, kale), cooked fruits & vegetables, open can of vegetables, "vegan" plant based meats (tofu, soy), cut melons (watermelon, honeydew, cantaloupe), cut tomatoes, sprouts (alfalfa, bean sprouts), cooked starches (grains, rice, pasta, beans, boba), fresh garlic in oil
- ✗ Herbs (cilantro, parsley, mint), whole raw produce, avocado, cut lemon/lime, open can of fruit

Fruits, Vegetables, & Grains



This is not a complete list. Follow manufacturer's instructions regarding storage and shelf life.