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

Raw sprouts
Cream or custard
Sliced melons & tomatoes
Eggs
Dairy
Cut leafy greens
Fish & shellfish

Garlic in oil
Potato dishes
Cooked vegetables
Plants with protein (or protein-rich plants)
Meat products

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