

TCS Food

Time and temperature control for safety food means a food that requires time and temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

TCS Food Includes:

- Food of animal origin such as meat, milk, fish, shellfish, crustacean, or poultry.
- Food of plant origin that have been heat-treated such as cooked rice, beans, potatoes, and pasta.
- Raw seed sprouts.
- Cut tomatoes.
- Cut melons.
- Cut leafy greens.
- Garlic-in-oil mixtures.



Figure 1: Milk and milk products.



Figure 2: Sliced melons.



Figure 3: Garlic-in-oil mixture.



Figure 4: Poultry.



Figure 5: Meat (beef, pork, lamb).



Figure 6: Shellfish and crustacea.



Figure 7: Fish.



Figure 8: Shelled eggs.

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