

Time/Temperature Control for Safety (TCS)

Also known as Potentially Hazardous Foods (PHFs), these foods grow bacteria more easily.

GARLIC IN OIL

RAW SPROUTS

POTATOES

CREAM

COOKED VEGETABLES

CUSTARD

SLICED MELON

SLICED TOMATOES

RICE

MILK, EGGS & CHEESE

MEAT & TOFU

CUT LEAFY GREENS

POULTRY

FISH

SHELLFISH

ICE

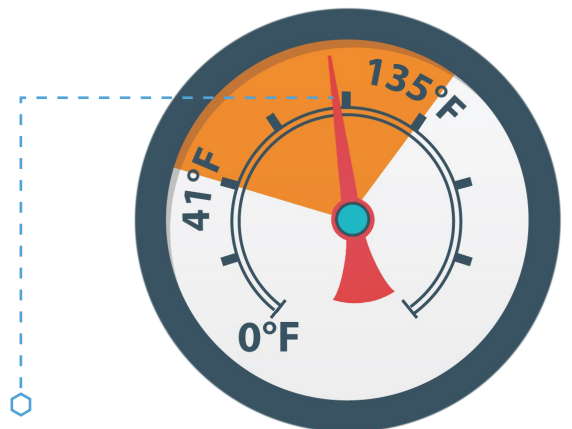


Temperature Danger Zone

Control food temperature and time spent in the temperature danger zone, below 41°F for cold food and above 136°F for hot food. Plus, bacteria grows even faster from 70-125°F.

If food stays in the temperature danger zone:

- After two hours, food becomes a risk.
- After four hours, food is harmful and unsafe to eat.



PREVENTION TIP

Keep hot food hot and cold food cold.