



CFS BRANDS

FOOD SAFETY

TIME & TEMPERATURE CONTROL

Common TCS Foods



Milk & Dairy



Meat



Poultry



Eggs



Tofu



Fish



Shellfish



Baked Potatoes



Rice



Sprouts



Ice



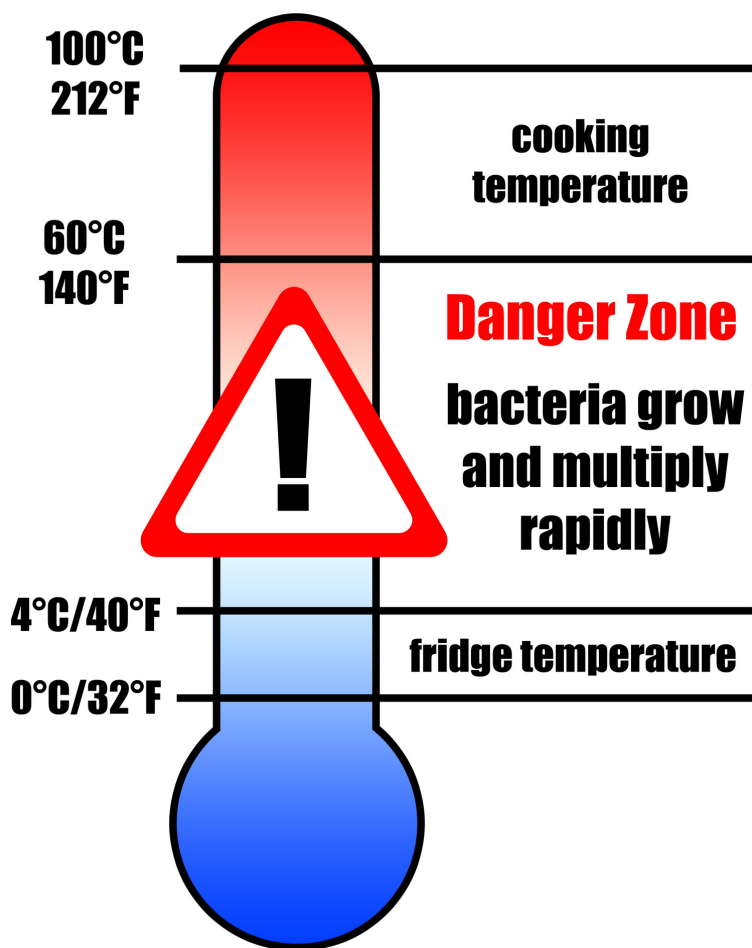
Sliced Melons



Cut Tomatoes



Cut Leafy Greens



HOT foods should be
kept above 136°F

The TCS
DANGER ZONE
is between 41-135°F



COLD foods should
be kept below 40°F

***Pathogens grow even faster between 70°F and 125°F**