

# TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD

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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

