

Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs



StateFoodSafety
Food Safety Training & Certification™

TO GROW, BACTERIA NEED:



FOOD



WARMTH



MOISTURE

TO STOP BACTERIA FROM GROWING:



- Control food temperature
- Control the amount of time food spends in the Temperature Danger Zone (41°F-135°F)