

WHAT IS A TCS FOOD?

Is food that requires Time and Temperature for Control. It was formally known as Potentially Hazardous Food. It is food that is susceptible to bacteria growth if left in the 'Danger Zone'. The temperature danger zone is between 41° and 135°—a temperature range in which pathogens grow well. Harmful microorganisms can grow to levels high enough to cause illness within four hours.

LIST OF FOOD SUBJECT TO TIME-TEMPERATURE CONTROL FOR SAFETY OR TCS FOODS

MEATS

- Bacon (in raw form)
- Beef (ground, roasts, steak)
- Gravy
- Ground meats (all)
- Hot Dogs
- Lunch meat
- Meat casseroles
- Pork (ground, ham, roasts)
- Processed meats (all)
- Sausage
- Soups
- Stews

POULTRY

- Chicken (ground, roasted, barbequed, fried)
- Chicken (nuggets, patties, strips)
- Casseroles with chicken/turkey
- Dressing
- Gravy
- Precooked, processed products
- Turkey (ground, roast)
- Soups
- Stews

SEAFOOD

- Fish, Salmon, Tuna

DAIRY FOODS

- Whipped butter/whipped margarine
- Cheese (mozzarella, cottage, cream cheese, Ricotta)
- Cream (real)
- Cream sauce, white sauce
- Dairy whipped topping
- Ice cream
- Milk

EGGS

- Egg casseroles, Egg dishes
- Deviled eggs
- Fried eggs
- Hard (cooked eggs)
- Omelets
- Scrambled eggs

BAKERY FOODS

- Cream pastries
- Cream/custard pies and tarts
- Pudding prepared from a mix or from scratch

PASTA

- Noodles (all kinds when cooked)
- Rice cooked

FRUITS AND VEGETABLES

- Dry beans cooked (e.g. navy, refried, baked beans, etc.)
- Potatoes (baked, boiled, mashed-fresh & instant, scalloped/au gratin-fresh & dehydrated)
- Cut/prepared fresh fruits and vegetables (including melons, tomatoes, and salad greens)
- Garlic in oil
- Seed sprouts

OTHER

- Salad dressings prepared from a mix

Food Code

U.S. Public Health Service

 **U.S. FOOD & DRUG
ADMINISTRATION**

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