

# TIME/TEMPERATURE CONTROL FOR SAFETY FOOD

**What is a time/temperature control for safety food (TCS)?**

A TCS food is any food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

**This includes:**

**Foods which consist in whole or in part of:**

- Milk or milk products
- Eggs 
- Meat 
- Poultry
- Fish 
- Shellfish
- Edible crustacea
- Other ingredients which are capable of supporting the rapid growth of infectious or toxic microorganisms



**Also:**

- A food of animal origin that is raw or heat treated
- A food of plant origin that is heat treated 
- Raw seed sprouts
- Cut tomatos
- Cut melons 
- Garlic-in-oil mixtures
- Cut leafy greens 



**But does not include:**

***Foods that:***

- Are in an unopened hermetically sealed container
- Pasteurized eggs with shell intact
- Air cooled hard boiled egg with shell intact
- A food designated as a non-TCS food in table A or B



