TCS FOODS

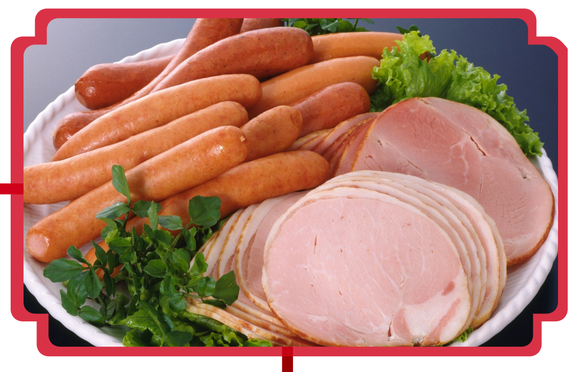
What is it? Food(s) that requires time/temperature control for safety (TCS) to limit pathogenic (harmful) microorganism growth or toxin formation.

Dairy Products

Milk derivatives: milk, soft cheeses, yogurts, creams, butter, etc.

Animal Products

Meats & seafood: raw, cooked, processed, pre-cooked, eggs, stock/soup, etc.



Plant Products

Cut: tomatoes, leafy greens, melons, etc.

Cooked: vegetables, fruits, grains, pastas, legumes, etc.

Other: garlic-oil-mixtures, masa/hominy, raw seed sprouts, tofu, etc.

Working with our community
to ensure a safe and healthy environment