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.