

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:

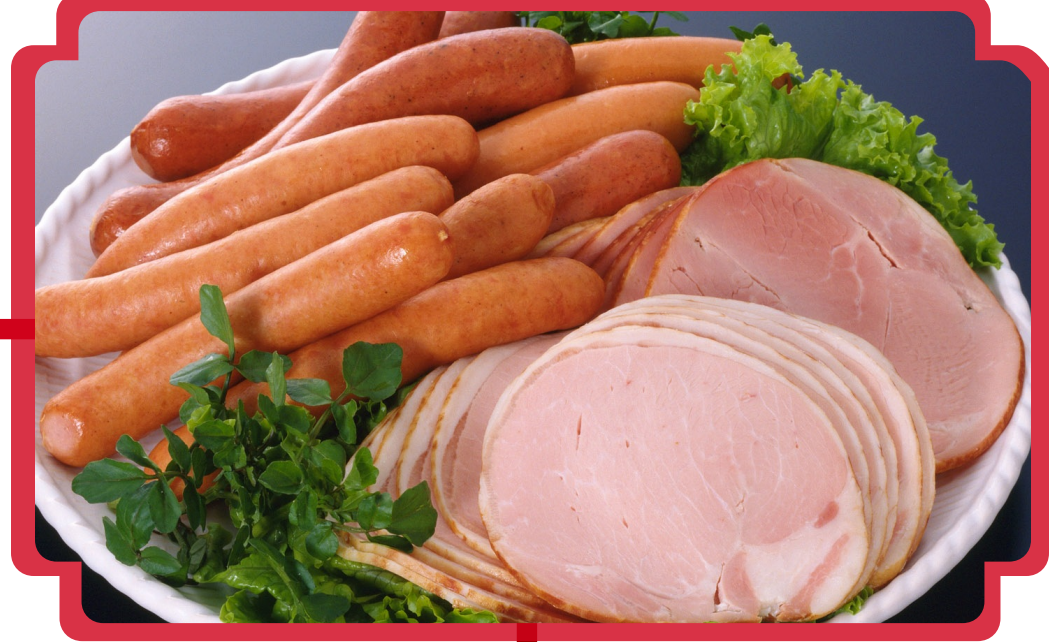
milk, soft cheeses, yogurts, creams, butter, etc.



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