

# TIME/ TEMPERATURE CONTROL FOR SAFETY

## Code Section: 1-201.10 Statement of Application and Listing of Terms

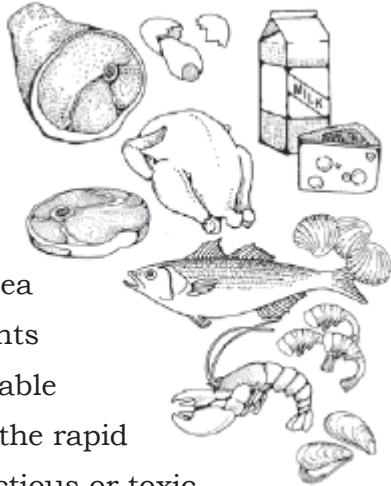
### What is Time/ Temperature Control for Safety (TCS)?

TCS is any food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. TCS foods must be held at 41 degrees F or less or 135 degrees F or higher at all times..

#### 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 tomatoes
- Cut melons
- Garlic-in-oil mixtures



#### But Does not Include Foods That:

- Are in an unopened hermetically sealed container
- Are pasteurized eggs with shell intact

**Other variables such as water activity and pH level contribute to whether a food is considered TCS. Please seek guidance from your Environmental Health Specialist/Practitioner if needed.**



**Public Health**  
Prevent. Promote. Protect.

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