

# Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs



StateFoodSafety  
Food Safety Training & Certification™

## TO GROW, BACTERIA NEED:



FOOD



WARMTH



MOISTURE

## TO STOP BACTERIA FROM GROWING:



- Control food temperature
- Control the amount of time food spends in the Temperature Danger Zone (41°F-135°F)