

Inspection Report Item 23: Temperature Control For Safety Foods

FDA Food Code References: 3-501.16(A)(1), 3-501.16(A)(2) and (B), 3-501.17, 3-501.18

“Temperature Control for Safety Food” is defined as a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation

TCS Foods include:

- Foods of animal origin, such as *meat, milk, fish, shellfish, crustacean, or poultry.*
- Foods of plant origin that have been heat treated, such as *cooked rice, beans, potatoes, and pasta.*
- Raw seed sprouts.
- Cut tomatoes, cut leafy greens, and sliced melons.

