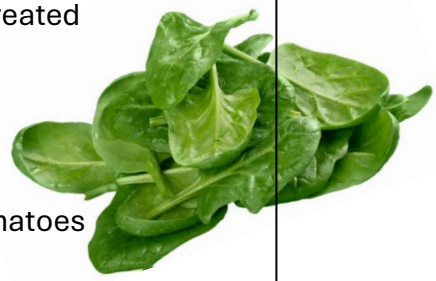
Time and Temperature Control for Safety Foods

This flow chart will help you decide if a food is considered a Time/Temperature Control for Safety Food, according to the definition provided in the FDA Food Code

Does the food consist of, or contain, any of the following?

- An animal food that is raw or heat-treated
- A plant food that is heat-treated
- Raw seed sprouts
- Cut melon
- Cut leafy greens
- Cut tomatoes or mixtures of cut tomatoes
- Garlic-in-oil



NO

YES

Is the food:

- In an unopened, hermetically sealed container that Is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution?

  OR

- An air-cooled hard-boiled egg with shell intact, or an egg with shell intact that is not hard-boiled, but has been pasteurized to destroy all viable salmonellae?

YES

NO

This is NOT a TCS food

This should be considered a TCS food until a product assessment or challenge study demonstrates that the product does not require time of temperature control for safety

CHATHAM HEALTH DISTRICT