

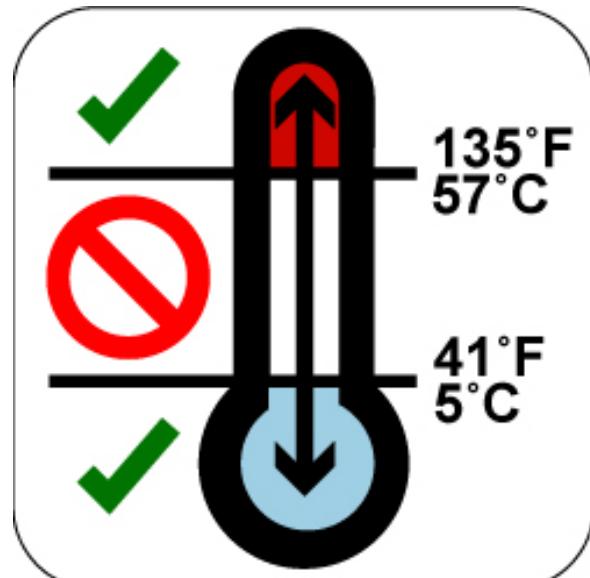
Temperature Danger Zone

Time-Temperature Control for Safety Foods (TCS)

- Maintain cold TCS foods at **41°F** or lower
- Maintain hot TCS foods at **135°F** or higher

Recommended Controls/Corrective Actions

- Check temperature of hot and cold held TCS foods regularly
- Rapidly reheat hot TCS foods or rapidly cool cold TCS foods that have been in the danger zone for up to two hours



Copyright © International Association for Food Protection



Island County Public Health

Environmental Health – Food Safety Program