

Food Safety Tips

Time/temperature control for safety (TCS) foods are foods that require time or temperature control to limit pathogenic microorganism growth or toxin formation. A list of TCS foods are shown below.

1. The person in charge should monitor staff and volunteers involved in food preparation or distribution for signs of illness.
2. Inform families of safe storage guidelines for the meals distributed, such as a sticker or a note on the bag indicating the time period within which the meal should be consumed, or a coding system for TCS foods and non-TCS foods.
3. Minimize the time TCS foods are in the temperature danger zone (between 41° and 135°) during receiving, production, and distribution.
4. Chill TCS foods that will be served cold before transporting.
5. Transport hot and cold TCS foods in insulated transport containers, coolers with ice packs, or coolers that can be plugged into a portal in a car or bus.
6. If temperature control is not utilized for holding and serving TCS food items, time as a public health control procedures should be followed. Reference the [Time as a Public Health Control Wisconsin Food Code Fact Sheet](#). Under time as a public health control procedures, leftover TCS foods cannot be saved for future service.
7. Consider purchasing milk in shelf-stable packaging that does not require refrigeration.
8. Protect food from contamination by purchasing pre-packaged food or placing items in sealable, individual serving containers.
9. If delivering meals directly to households, a household member must be home to accept the meals upon delivery. Meals may not be left at the home unattended. In addition, meals cannot be left in coolers at the family's home. Food service staff should not be opening and closing coolers as this could increase the spread of COVID-19.

TCS Foods Include:

- Milk and dairy products
- Shell eggs
- Meat: beef, pork, lamb, poultry, fish, shellfish and crustaceans
- Baked potatoes
- Heat treated plant food such as cooked rice, beans, and vegetables
- Tofu or other soy protein
- Sprouts and sprout seeds
- Sliced melons
- Cut tomatoes
- Cut leafy greens
- Untreated garlic and oil mixtures