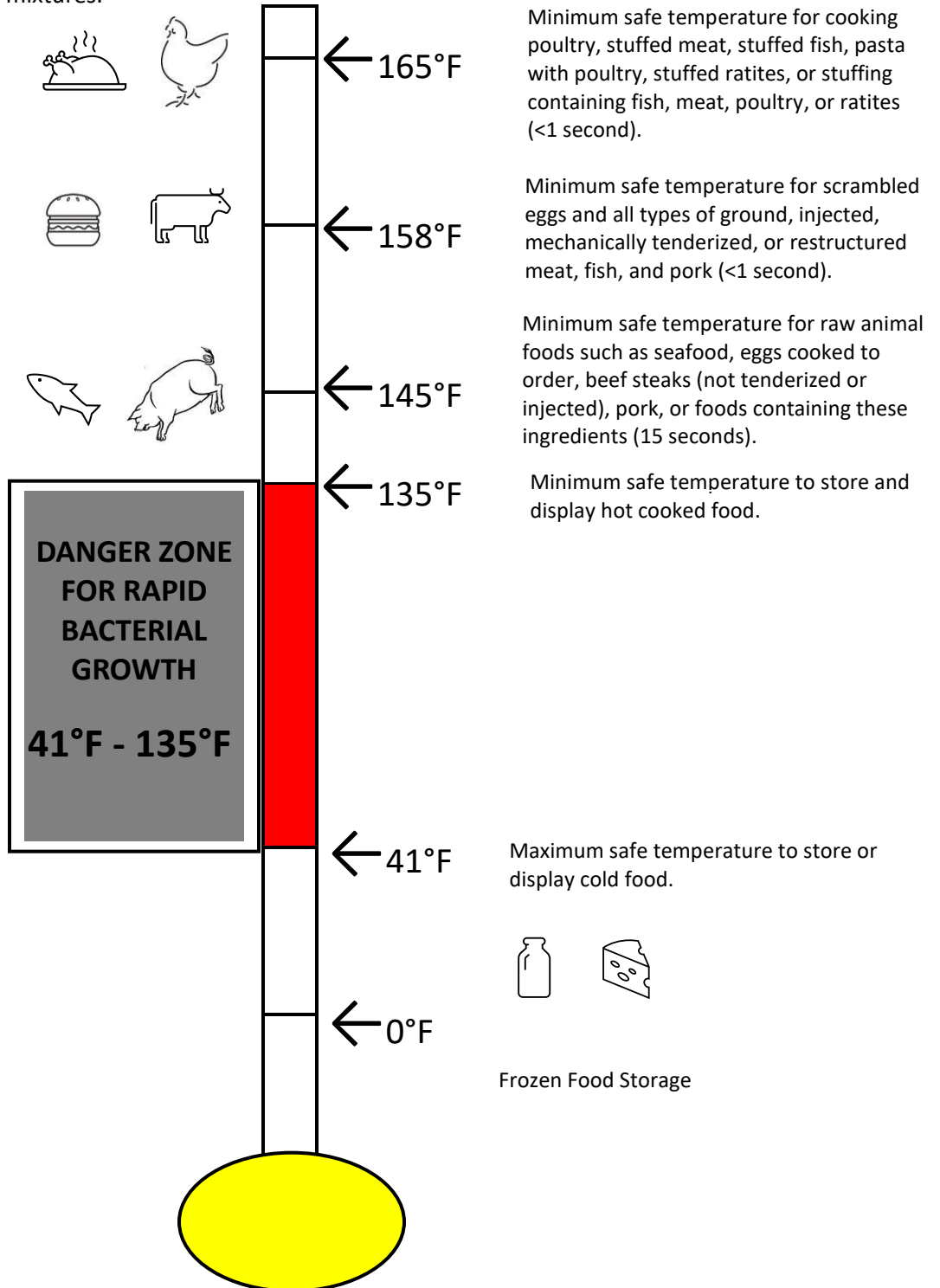


Temperatures for Food Safety

[Chapter 246-215-03400 Washington Administrative Code](#)

Time/Temperature control for safety (TCS) food is food that needs time and/or temperature control for food safety. These foods include but are not limited to: Dairy products; meat; eggs; fish; shellfish; cooked rice, beans, potatoes, and pasta, tofu; batters; sliced melons; cut tomatoes and leafy greens; and untreated garlic- or herbs-in-oil mixtures.



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