

New Terminology

TCS=PHF

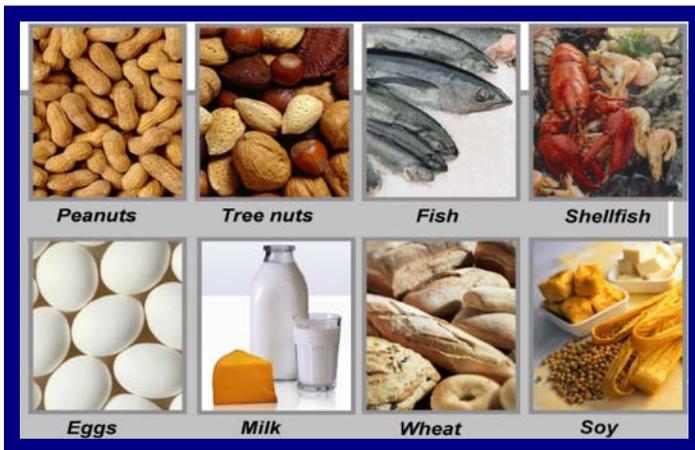
TCS: Temperature Controlled for Safety

PHF: Potentially Hazardous Foods

TCS/PHF 's are foods that can support the growth of micro-organisms that can cause food borne illness.

The Big 8 – Major Food Allergens

The PIC (Person in Charge) should know what the 8 major food allergens are & know if any of their food contains these allergens. Three of the allergens: Tree Nuts, Fish and Shellfish must be identified by species. Ex. Walnuts, salmon, shrimp.



Date Marking Update

RTE(ready to eat) PHF/TCS foods held more than 24 hours and made in the food establishment shall be marked as follows:

- With a discard date; or
- Using any method approved by the health dept. where date marking is impractical
- With a date of preparation; or
- Using calendar dates, days of the week, color coded marks or other effective marking methods provided system is disclosed to the health dept. upon request.
- **AND MUST BE USED OR DISCARDED WITHIN 7 DAYS.**

Pasteurized Egg Substitution for Shell Eggs for Certain Recipes & Populations



- Meringue must have pasteurized eggs substituted for raw shell eggs if no Consumer Advisory is in place
- For High Risk Populations: meringue, eggnog & ice cream made fresh in house must have pasteurized shell eggs or egg products substituted for raw shell eggs



Time as a Public Health Control

If foods can not be kept at the required food safety temperatures (<41°F or >135°F) then time can be used to keep the food safe by following these rules:

- A written procedure must be prepared in advance
- Food must be marked with a 4 hour discard time
- Cooked/served, served at any temp. if RTE, or discarded within 4 hours from removal of temp. control
- Check with the health dept. regarding the 6 hour rule