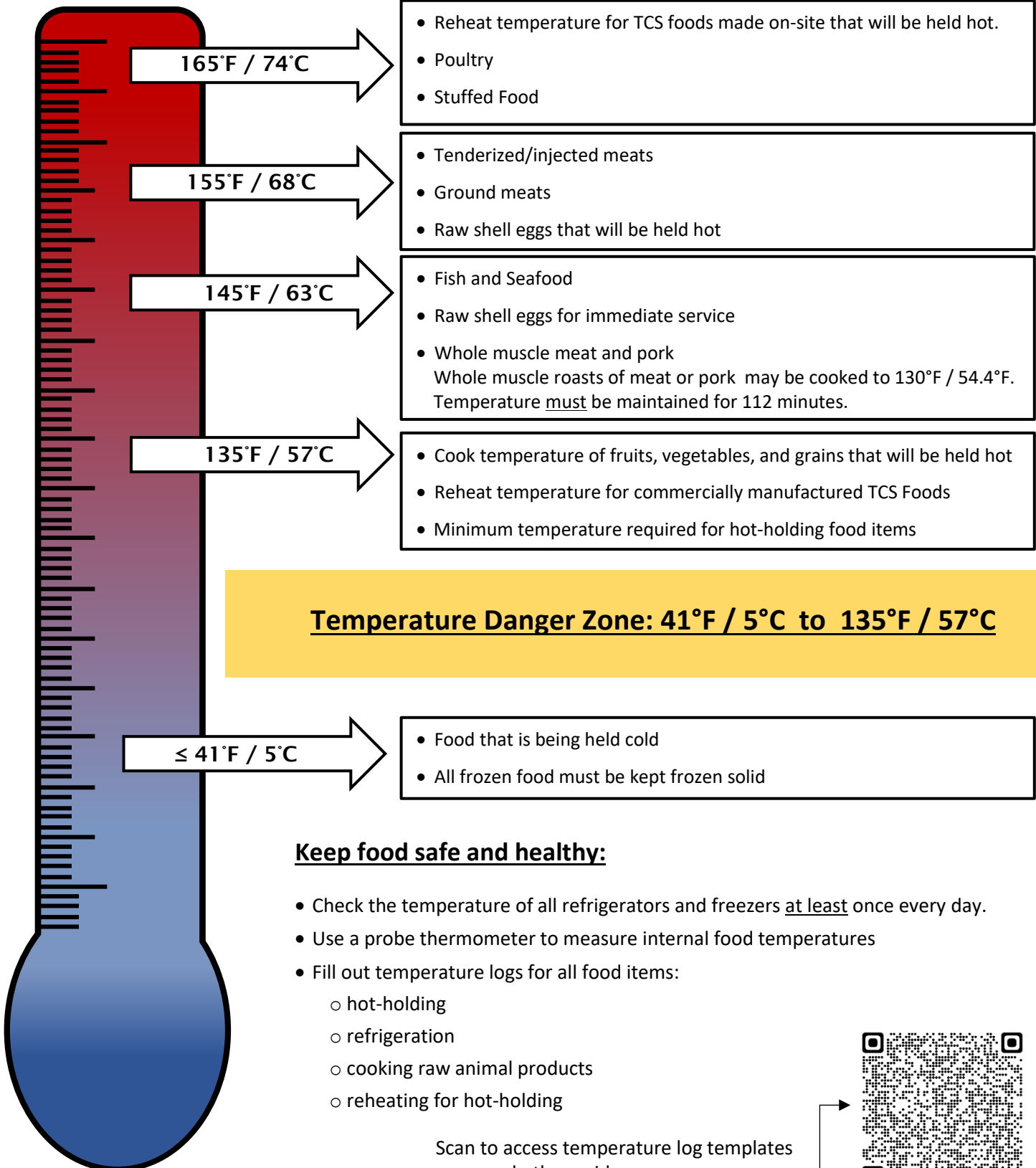


Critical Temperatures:

Time/Temperature Control for Safety (TCS) Foods



Keep food safe and healthy:

- Check the temperature of all refrigerators and freezers at least once every day.
- Use a probe thermometer to measure internal food temperatures
- Fill out temperature logs for all food items:
 - hot-holding
 - refrigeration
 - cooking raw animal products
 - reheating for hot-holding

Scan to access temperature log templates and other guidance resources.

