

JOB AID: Time and Temperature Control for Safety Foods

This job aid is intended to be used in conjunction with the FDA Food Code. It will help the user determine if a food is considered a Time/Temperature Control for Safety Food, according to the definition provided in the FDA Food Code.

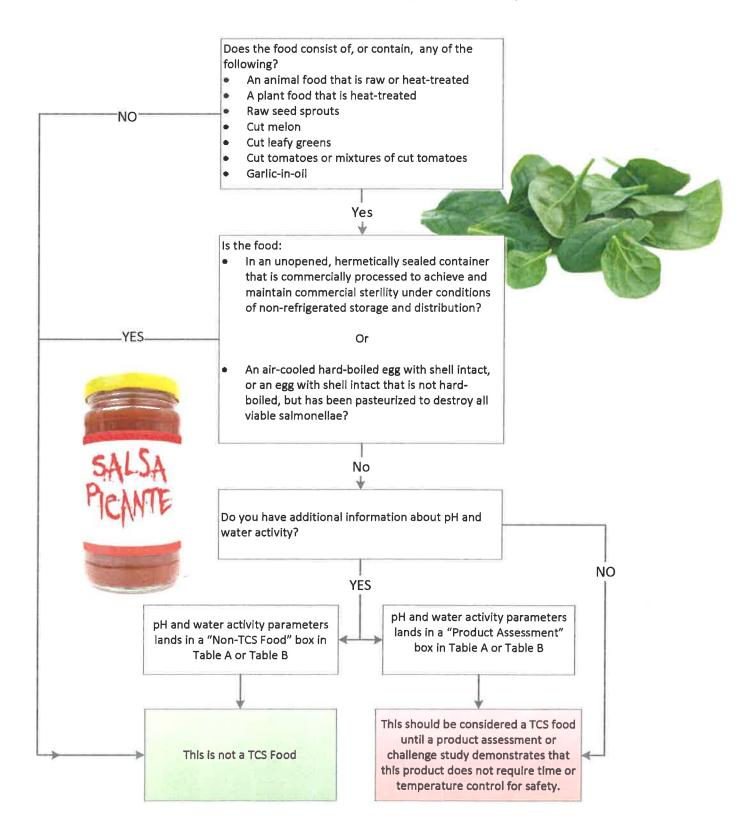


Table A. Interaction of pH and $A_{\rm w}$ for control of spores FOOD heat-treated to destroy vegetative cells and subsequently PACKAGED.

A _w values	pH: 4.6 or less	pH: > 4.6 - 5.6	pH: > 5.6	
≤0.92	Non-TCS Food*	Non-TCS Food	Non-TCS Food	
>0.92 - 0.95	Non-TCS Food	Non-TCS Food	PA**	
>0.95	>0.95 Non-TCS Food		PA	

^{*} TCS Food means Time/Temperature Control for Safety Food

Table B. Interaction of pH and $A_{\rm w}$ for control of vegetative cells and spores in FOOD not heat-treated or heat-treated and not PACKAGED.

A _w values	pH: < 4.2	pH: 4.2 – 4.6	pH: >4.6 - 5.0	pH: > 5.0
<0.88	Non-TCS Food*	Non-TCS Food	Non-TCS Food	Non-TCS Food
0.88 - 0.90	Non-TCS Food	Non-TCS Food	Non-TCS Food	PA**
>0.90 - 0.92	Non-TCS Food	Non-TCS Food	PA	PA
>0.92	Non-TCS Food	PA	PA	PA

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