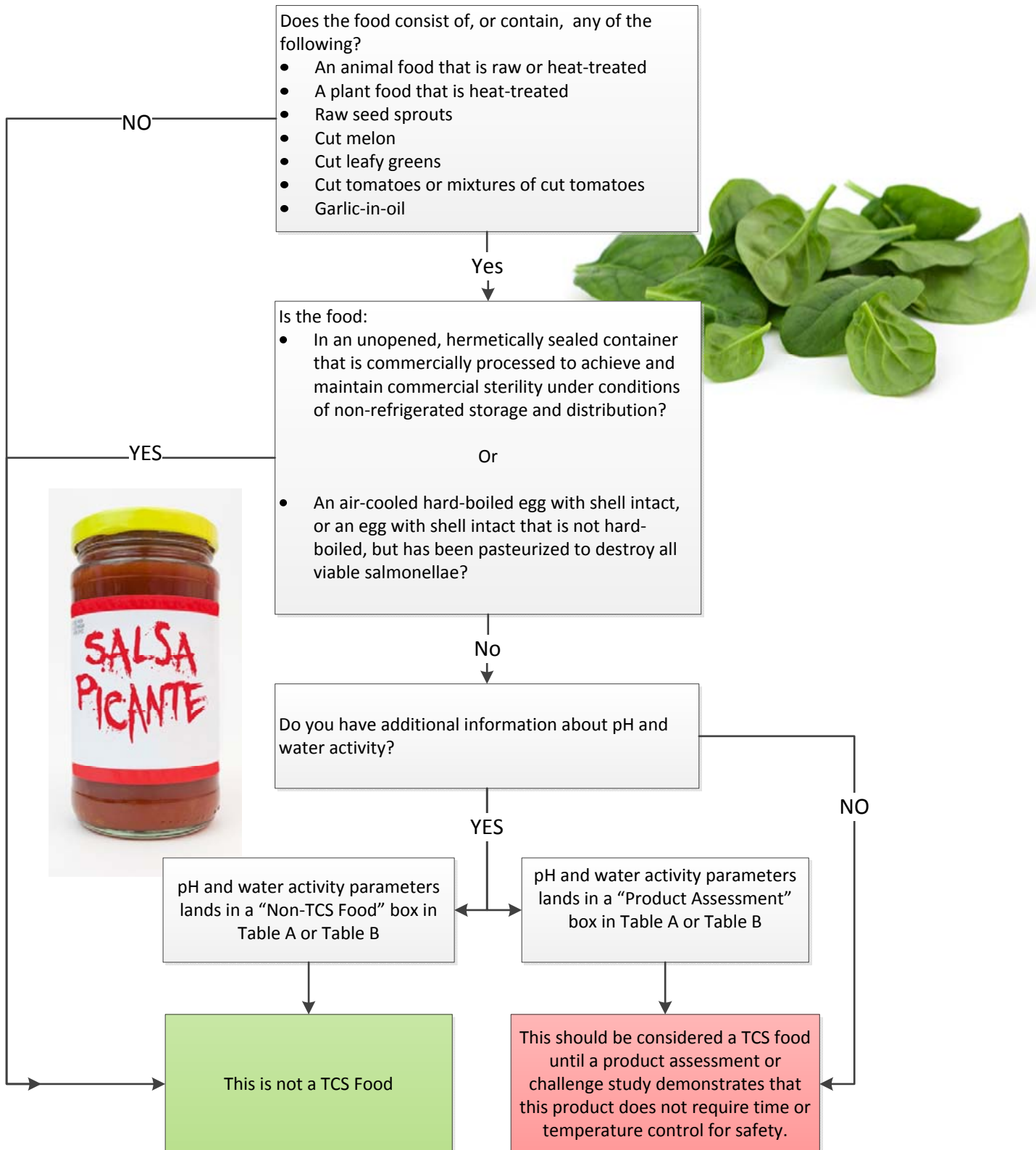




## JOB AID: Time and Temperature Control for Safety Foods

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  $A_w$  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
$\leq 0.92$	Non-TCS Food*	Non-TCS Food	Non-TCS Food
>0.92 – 0.95	Non-TCS Food	Non-TCS Food	PA**
>0.95	Non-TCS Food	PA	PA

\* TCS Food means Time/Temperature Control for Safety Food

\*\* PA means Product Assessment required.

**Table B. Interaction of pH and  $A_w$  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

\* TCS Food means Time/Temperature Control for Safety Food

\*\* PA means Product Assessment required.