**MENU SUMMARY**

**(Remember: Your nutrient analysis software *may* generate the HACCP menu summary; this listing is acceptable to replace the following menu summary tables as needed.)**

1. **TCS-No Cook Process** – All time/temperature control for safety foods (TCS) in this process category lack a cooking step thus there are no complete trips through the temperature danger zone (41oF to 135oF).

(NOTE: If needed, this table can be extended by placing the curser in the last cell of the table and pressing the “tab” key.)

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**MENU SUMMARY**

1. **TCS-Same Day Service Process** -- All time/temperature control for safety foods (TCS) in this process category pass through the temperature danger zone (41oF to 135oF) only once before serving. Food is usually cooked and held until serving but can also be cooked and served immediately.

(NOTE: If needed, this table can be extended by placing the curser in the last cell of the table and pressing the “tab” key.)

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**MENU SUMMARY**

1. **TCS-Complex Food Process** -- Foods prepared in advance for next day service or foods cooked, cooled, and served the same day are defined as a complex food preparation process. All time/temperature control for safety foods (TCS) in this process category pass through the temperature danger zone (41oF to 135oF) more than one time.

(NOTE: If needed, this table can be extended by placing the curser in the last cell of the table and pressing the “tab” key.)

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**MENU SUMMARY**

1. **Non-TCS Foods/No HACCP Process** – These foods do not require time/temperature control for safety (TCS) and may be served at any temperature suitable to enhance appeal of the menu item.

(NOTE: If needed, this table can be extended by placing the curser in the last cell of the table and pressing the “tab” key.)

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