Potentially-Hazardous Foods (PHFs)

PHFs are moist and provide the required nutrients for bacterial growth. These foods are more likely to cause food-borne illness if not handled properly.

PHFs must be kept at the appropriate temperature as required by the Food Code to prevent the growth of bacteria.

- **Meats**
- **Eggs and Dairy**
- **Cut Leafy Greens & Cut Tomatoes**
- **Cooked or Rehydrated Potatoes, Rice, Pasta and Beans**
- **Cooked Fruits and Vegetables**
- **Cut Melons**
- **Sprouts**

**Always working for a safer and healthier community**

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