



## **Time as a Public Health Control (TPHC) Guidelines\***

Hot/cold holding temperatures limit the growth of organisms that cause foodborne illnesses in time/temperature controlled for safety foods (TCS). However, a TCS food may be held without temperature control for a short period of time using time as a public health control (TPHC). When using TPHC, the food must be discarded within four (4) hours from the point in time when the food is removed from temperature control (hot or cold).

### **Food that can be used with TPHC**

- Ready to eat TCS foods displayed or held to be served for immediate consumption.

### **When using TPHC**

- Each food container/package must be marked to indicate the time that is four (4) hours past the point when the food is removed from temperature control (timers, stickers, dry erase markers).
- TPHC may not be used for more than four (4) hours.
- Food that is left out of temperature for more than four (4) hours and/or is in improperly/unmarked containers must be discarded immediately.

A written standard operating procedures (SOP) for each TPHC food must be maintained at the establishment and be available for review by regulatory officials.

### **Written SOPs for TPHC must include:**

- Name of food
- When and how food is marked to show discard time at four (4) hours.
- How food is discarded when either the containers are unmarked or the four (4) hour time limit has expired. (refer to the next page)
- When food is prepared, cooked, and refrigerated before use of TPHC, SOPs must include:
  - How food is properly cooled prior to TPHC.

### **Cooling Procedures**

- Cooked or heated TCS foods are to be cooled rapidly from 135°F to 70°F within a maximum of two (2) hours, from 135°F to 41°F within a total of six (6) hours or less.
- TCS food prepared from ingredients at room temperature is cooled to 41°F or less with four (4) hours.

**\* 2013 FDA Food Code 3-501.19**

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# TIME AS A PUBLIC HEALTH CONTROL

## WRITTEN PROCEDURES

Establishment Name:	Date:
Address/Event Location:	Email:
Person in Charge:	Phone#:
1. <b>IDENTIFY</b> specific food to be used with TPHC. <u>Example:</u> pizza, sushi, shredded cheese, eggs	
2. <b>DESCRIBE</b> the methods used to properly cool food after preparation. <u>Example:</u> ice bath, transferred to walk-in refrigerator, blast chiller (write "N/A" if food is not cooled prior to TPHC)	
3. <b>DESCRIBE</b> when the food will be marked with disposal time. <u>Example:</u> when food is removed from oven/refrigerator or when food is assembled, such as a sandwich.	
4. <b>INDICATE</b> how the food will be marked to show disposal time. Attach additional pages if necessary. <u>Example:</u> time sticker on container of sushi, labeled timer for shredded cheese or eggs	

**CHECK each box to indicate that you understand the requirements:**

- I understand that I must limit the use of time as a public health control to four (4) hours or less once removed from temperature control and the food listed in these procedures must be discarded after four (4) hours when using TPHC.
- I understand that once I begin TPHC, I cannot return the food to temperature control, and it must be discarded.**
- I understand that any food in unmarked or improperly marked containers must be discarded immediately.**
- I will keep these written procedures available for review at the event/facility at the request of LFCHD inspectors.
- I will follow these written procedures when using TPHC and will revise them when I change my practices.

I am providing the following written procedures because I would like to utilize time as a public health control in my establishment for TCS foods. This document is a description of the standard operating procedures I will employ to operate my establishment in order to protect the health and safety of the public.

**(OWNER/OPERATOR SIGNATURE)**

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