# TIME AS A PUBLIC HEALTH CONTROL
## WRITTEN PROCEDURES

| Group/Name: | Date: |
|---|---|
| Address/Event Location: | Email: |
| Person In Charge: | Phone #: |

1. **IDENTIFY** specific foods to be used with TPHC. Example : pizza, sushi, shredded cheese

2. **DESCRIBE** the methods used to properly cool foods after preparation.
Example : ice bath and transferred to walk-in, blast chiller (write in "N/A" if foods are not cooled prior to TPHC)

3. **DESCRIBE** when the foods will be marked with disposal time.
Example : when food is removed from oven/refrigerator or when food is assembled such as a sandwich.

4. **INDICATE** how each identified food will be marked to show disposal time. Attach additional pages if needed.
Example : time sticker on container of sushi, holding chart for pizza, labeled timer for shredded cheese

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

- ⌋ I understand that I must limit the use of time as a public health control to 4 hours or less once removed from temperature control and that all food listed in these procedures must be discarded after four 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.**
- ⌋ I will keep these written procedures available for review at the event/facility at the request of EHS.
- ⌋ I will follow these written procedures when using TPHC and will update 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 event/facility for TCS foods. This document is a description of the standard operating procedures I will use to operate my facility in order to protect the health and safety of the public. _____ **(OWNER/OPERATOR SIGNATURE)**

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# Time as a Public Health Control (TPHC) Guidelines

Hot/cold holding temperatures limit the growth of organisms that cause food borne illnesses in time/temperature controlled substances (TCS, formerly known as PHF). However, a TCS 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 hours from the point in time when food is removed from temperature control.

## Foods that can be used with TPHC

- Ready to eat TCS displayed or held to be served for immediate consumption.
- A working supply of TCS food held without temperature control prior to cooking and **served immediately after preparation.**

## When using TPHC

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

Written standard operating procedures (SOP) for TPHC must be maintained at the facility/event and available to the health inspector for review. See the reverse of this page for a worksheet that can be used to develop your written procedures.

## Written SOPs for TPHC must include:

- Name of food.
- When and how food is marked to show discard time at 4 hours.
- How food is discarded when either the containers are unmarked or the time limit has expired.

Using the TPHC chart is recommended (see reverse side).

When foods are prepared, cooked, and refrigerated before use of TPHC, SOPs must include:

- How food is properly cooled prior to using TPHC.

## Cooling Procedures

- Cooked or heated TCS is cooled rapidly from 135°F to 70°F within a maximum of two hours, from 135°F to 41°F or below within six total hours.
- TCS prepared from ingredients at room temperature is cooled within four hours to 41°F or less.