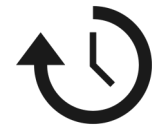


Time As A Public Health Control (TPHC)

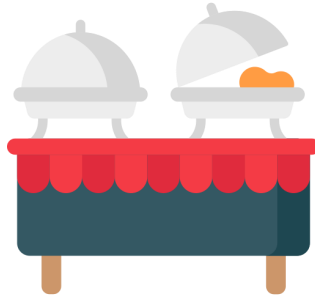


MONITORING, MARKING, AND PROCEDURES GUIDANCE ON USING TIME AS A PUBLIC HEALTH CONTROL

When To Use TPHC

If you choose to use TPHC, you may use it for:

- A working supply of time/temperature control for safety food (TCS) before cooking.
- Ready-to-eat TCS food displayed or held for sale or service.



Examples may include:

- Raw shell eggs on a cook line, or waffle batter at a self-serve breakfast bar.
- Pasta salad or cut tomatoes on a buffet.
- Sushi rice, pizza, egg rolls or rice noodles outside of temperature

Requirements

- Write procedures in advance and maintain them in the food establishment. Have the procedures available for your inspector to review.
- Properly cool food if prepared, cooked, and refrigerated before TPHC.
- Mark food containers with the time food must be cooked, served or discarded.
- Cook, serve, or discard food within the maximum time marked on the container once removed from temperature control.
- Hot food (**135°F or above**) can be held up to **4 hours** after it is removed from temperature control.
- Cold food (**41°F or below**) can be held up to **4 hours** after it is removed from temperature control if the temperature is not monitored.
- Cold food (**41°F or below**) can be held up to **6 hours** after it is removed from temperature control if the temperature is monitored and never rises above 70°F.
- **Once TPHC begins, do not return food to temperature control.**
- Discard food in unmarked or improperly marked containers.

When NOT to use TPHC

If you serve a highly-susceptible population:

- Elderly
- Preschool-age children
- Pregnant women
- People who are already ill

you **cannot** use time as a public health control .



Use the guide on page two to describe your procedures



United States Virgin Islands
Department of Health
Division of Environmental Health
<https://doh.vi.gov/programs/environmental-health>

TIME AS A PUBLIC HEALTH CONTROL

(4 HOUR RULE ONLY)

Written procedures must be provided when time as a control is being used for food safety. The procedures must be maintained in the establishment and made available to the health department upon request.

Facility Name: _____

Date	Food Item	What point which TPHC will begin	Method of labeling/ marking	Time Removed From Temperature Control	Discard Time of Food Item	Initials
11/1/2019	Meat Pate	Removed from fryer; set in hot box <135°F	Hourly log	11:00 AM	3:00 PM	E.H.

- ⇒ Label **ALL** foods with start time and “discard by” time.
- ⇒ Foods in unmarked containers/packages or marked to exceed the 4 hour limit will be discarded.
- ⇒ All foods used under time as a control will be discarded or served within **4 hours**
- ⇒ Cooked and cooled Time/Temperature Control for Safety (TCS) foods used under time as a control need to have an initial temperature of 41°F or less **OR** 135°F or greater when removed from temperature control.
- ⇒ Tomatoes and cut melons **DO NOT** have to have an initial start temperature of 41°F. Time will start as soon as tomatoes or melons are cut.