**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.

### 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 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.
**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:**

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

⇒ 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.