

Time as a Public Health Control

What is Time as a Public Health Control (TPHC)?

- When a Time/Temperature Control for Safety (TCS) food is kept out of temperature for too long, it allows bacteria to grow. This can lead to foodborne illness.
- TCS food can be kept safe using *time only* when taken out of temperature control (hot hold or cold hold) if you follow certain rules.
- Example of TCS foods using TPHC*:
- Ready-to-eat foods to be served right away (i.e. sushi rice, pasta salad, pizza, egg rolls, rice noodles)
- ✓ Cooked vegetables
- ✓ Raw seed sprouts
- Cut tomatoes
- Cut melons
- * Facilities serving highly susceptible populations (i.e. nursing home, child care, hospital) cannot use TPHC on raw eggs.

How to use TPHC?

The time and temperature must be tracked for a certain amount of time depending on the type of food and the room temperature.

4 Hours (Hot Foods or Cold Foods)

- Hot food must be 135°F or above, and cold food must be 41°F or below when the food item is taken out of temperature control.
- **2.** Mark the food item with the time it was taken out of temperature control and with the time it needs to be thrown away (after 4 hours).
- **3.** After 4 hours, the food item must be served right away or thrown away. Do not reuse!

6 Hours (Cold Foods)

- **1.** If room temperature is 70°F or below, food may be kept out for up to 6 hours.
- **2.** Mark the food item with the time it was taken out of temperature control and with the time it needs to be thrown away (after 6 hours).
- **3.** The food must stay between 41°F and 70°F. Set a schedule for temperature checks.
- **4.** If the food item is over 70°F at any time during the 6 hours, it must be served right away or thrown away. Do not reuse!

Tip: Do not forget to use your Time as a Public Health Control (TPHC) Log!

Example:

Day: Monday

Food Item: Sushi Rice
Prep Time: 12:00 PM

Discard Time: _4:00 PM_



Time as a Public Health Control (6 Hours) Log

Instructions: A food employee will record the date and food item being held with Time as a Public Health Control (TPHC). The time the item is taken out of temperature will be indicated as well as the end time. With an ambient air temperature of 70°F or below, the food item held must not exceed 6 hours. The employee will initial the entry and be verified by a manager

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|--------|------------|------------|---------------------------|---------------------------|----------------------|-----------------------------------|-------------------|
| Date | Food Item | Start Time | End Time | Ambient Air Temp. (°F) | Served or Discarded? | Employee Initials/ Verified By | Initials/ d By |
| 9/1/16 | Tuna Salad | 12:30pm | 6:30pm | 38 | _√_ Served Discarded | AB | RS |
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