

Time as a Public Health Control

Time as a public health control (TPHC) is allowed as long as it adheres to all requirements as outlined [below](#)

TPHC is not allowed in a foodservice facility serving HIGHLY SUSCEPTIBLE POPULATIONS.

Improper time/temperature control is a leading cause of foodborne illness. CDC estimates that each year roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.

Time/Temperature control is an important factor in preventing foodborne illness.

Foods which are temperature controlled for safety PHF (TCS) are removed from heat or refrigeration and allowed to remain at room temperature, disease-causing organisms (pathogens) multiply more rapidly. In addition to the threat present from the pathogens themselves, some pathogens also produce poisons (toxins) as they grow. These toxins cannot be removed from the food once they are present.

Studies have shown that it takes a while for PHF (TCS) foods to warm up or cool down. It also takes a period of time for pathogens to be able to multiply at a fast rate. Holding PHF (TCS) foods at room temperature (or any less than required temperature) is known as using "time only" (instead of time and temperature) to control the growth of pathogens in the food - or "Time as a Public Health Control".

PHF (TCS) foods left in the temperature danger zone closest to human body temperature (98.6°F) are at greatest risk for pathogen growth. For this reason, there are two different time control options – 4 hours or 6 hours. (TCS foods that begin cold and remain cooler may be held at room temperature longer.)

Main Requirements When Using Time Only As a Public Health Control

- Written procedures must have prior approval from the Health Department.
- Approved procedures explaining your particular operation must be available at all times.
- If foods are cooked, cooled and kept cold before being held using time as a public health control, written procedures must be available for each process. Temperatures must be monitored and recorded for the cooking, cooling and cold holding processes to ensure the foods reach the proper temperature within the required amount of time – and are held at the proper temperature.
- The foods must be marked or identified to indicate when time control begins and when the time limit expires (4 hours or 6 hours).
- Foods that are not marked or identified as required must be discarded immediately.
- Foods must be discarded when they have reached the time limit (4 hours or 6 hours).
- Once food has been held using time as a public health control, it cannot go back to being held using temperature control regardless of the temperature of the food.

Specific Requirements Based Upon the Time Option Chosen

4-Hour Option

- The food must begin at 41°F or below; or 135°F or above.

6-Hour Option cold held foods only

- The food must begin at 41°F or below.
- The food may not rise above 70°F while held using time as a public health control.
- Temperatures of the food must be taken periodically to ensure the food does not rise above 70°F OR the food must be held in equipment that has an ambient air temperature cold enough to maintain the food at 70°F or below.
- Food that rises above 70°F must be discarded immediately.

Time as a Public Health Control Written Procedures

Facility Name		Installation		
Facility Address		Date		
		Month	Day	Year
PERSON IN CHARGE				
Facility Risk Category <input type="checkbox"/> Extremely High <input type="checkbox"/> High <input type="checkbox"/> Moderate <input type="checkbox"/> Low				

Important Note: These written procedures must be approved by the Health Department and must be adhered to as approved. Any changes to procedures and/or menu must first have prior approval for Health Department **Time as public health control is not allowed in a foodservice facility serving HIGHLY SUSPECTIBLE POPULATIONS**

I am completing this written procedure because I desire to utilize time only as a public health control to hold working supplies of potentially hazardous food temperature control for safety PHF (TCS) food service facility.

The following is a description of the standard operating procedures and policies I will use to operate my business in order to protect the health and safety of the public.

RULES AND REGULATIONS	
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand the life of all food(s) held utilizing time only as a public health control is limited to 4 hours – OR – 6 hours
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand the 4 or 6 hour option must be selected prior to beginning Time as a Public Health Control and may not be changed once Time as a Public Health Control has begun.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand once time only as a public health control has begun, the food(s) may not be returned to temperature control.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) held for a maximum of 4 hours using time only as a public health control must begin at 41°F or below, or 135°F or above.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) held for a maximum of 6 hours using time only as a public health control must begin at 41°F or below and never rise above 70°F.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these food(s) must be monitored and temperatures recorded to ensure they do not rise above 70°F during the 6-hour period – OR – placed in equipment that maintains food(s) at an internal temperature of 70°F or less.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand if foods are cooked, cooled and cold held prior to the use of time only as a public health control, I must have written procedures, monitoring documentation available for Health Department Review
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) must be cooked and served, served if ready-to-eat, or discarded within the specified time frame (4 hours or 6 hours) from the point in time when the food(s) are removed from temperature control.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) which are not marked, exceed 70°F during the 6-hour period, or are marked to exceed the specified time frame (4 hours or 6 hours) must be discarded.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these written procedures and any required monitoring documentation must be available at all times in the establishment and made available for review upon request.

These written and agreed upon procedures must be reviewed during each inspection.

Time as a Public Health Control Written Procedures

REQUIREMENT		
Identify the specific location(s) where time only as a public health control will be utilized to PHF (TCS). Identify the food(s) held at each location and the time option used for each food item or group of food items. If using both time options at a specific location, you must list the food items separately (use the empty lines at the bottom of the table or an extra sheet of paper). Additional information may be attached, if needed.		
PROPOSED PROCEDURE		
LOCATION	FOOD ITEM(S)	TIME OPTION (CHOOSE ONE PER LINE)
<input type="checkbox"/> Pizza Make Table		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Expo/Server Line		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Display Case		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Counter Next to		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
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<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours

Must be completed for each food item or group of food items:

Time as a Public Health Control Written Procedures

REQUIREMENT
Identify the point at which time only as a public health control will begin (E.g., when removed from refrigeration and foods are 41°F or below: flat of eggs removed from reach-in cooler; when cooking / heating is completed and foods are 135°F or above: pizza removed from oven.)
PROPOSED PROCEDURE
<input type="checkbox"/> When removed from refrigeration and the food(s) are 41°F or below:
<input type="checkbox"/> When cooking / heating is completed and the food(s) are 135°F or above:
<input type="checkbox"/> After cutting/chopping/dicing tomatoes
<input type="checkbox"/> After mixing/reconstituting pancake or waffle batter
<input type="checkbox"/> Other:
REQUIREMENT
Indicate the manner in which the 4-hour or 6-hour time limit will be marked for each identified food item or group of food items
PROPOSED PROCEDURE
<input type="checkbox"/> Time marked on the food tray/container
<input type="checkbox"/> Time marked on a chart or board
<input type="checkbox"/> Specific timeframe(s) used (e.g., 10:00am to 2:00pm, 2:00pm to 6:00pm, 6:00pm to 10:00pm). Indicate timeframe(s), location(s) and food item(s):
<input type="checkbox"/> Other:
<input type="checkbox"/> Other:
<input type="checkbox"/> Other:
<input type="checkbox"/> Other:

I understand that I must operate my foodservice operation according to these procedures each day the establishment is in operation. This document describes the standard operating procedures I will use to protect the health and safety of the public. Any changes to procedures and/or menu must first have prior approval from Health Department

Name (please print)	Title (please print)
Signature	Date

APPROVED BY:

Name (please print)	Title (please print)
Signature	Date

TIME CONTROL LOG

FACILITY NAME: _____

START TIME: When the food is taken off the stove, the oven, etc.
DISCARD TIME: START TIME + 4 HOURS

Date:	Food Item	Start Quantity	Start Time	Discard Time	Time Discarded	Discard Quantity	Initials

Reviewed by: _____ Date: _____

