

Time as Public Health Control (TPHC)

MONITORING, MARKING AND PROCEDURES

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 control.

Restriction

If you serve a highly susceptible population such as immunocompromised persons of any age, preschool-age children, or older adults, you cannot use TPHC for raw eggs.

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.

Written procedures

Your procedures must describe how you will monitor, mark, and dispose of food held using TPHC. For food prepared, cooked, and refrigerated prior to using TPHC, your procedures must also describe how you will meet safe cooling requirements.

Contact your inspector for help developing procedures that comply with TPHC requirements.