

APPLICATION TO USE TIME AS THE ONLY PUBLIC HEALTH CONTROL (TPHC)

A written procedure is required if you are using time as the only public health control for either:

- A working supply of time/temperature control for safety food (TCS), or
- Food that is displayed or held for service and immediate consumption.

Before you start using TPHC, fill in this form and send it to your sanitarian at Washington County Public Health & Environment. Keep a copy of the procedure onsite.

1. Complete the following establishment information:

Establishment Name		
License Number	Primary Contact	
Establishment Address (number)		
City	State	Zip
Email Address		Phone

2. Check each box to show that you understand and will comply with the TPHC requirements.

- I will have a written procedure and I will keep it at the food establishment so it can be reviewed by Washington County staff.
- My written procedures will include all TPHC requirements listed below.
- Once the TPHC period begins, food will not be returned to temperature control.

Requirements for 4-hour time control

- When the four hours starts, food will be colder than 41 °F or hotter than 135 °F.
- Food containers will be marked with the end of the 4-hour period.
- Food that is left at the end of the 4-hour period will be discarded.
- Food in unmarked containers will be discarded.

Requirements for 6-hour time control

- When the six hours starts, food will be colder than 41 °F.
- Food will be marked with two times: the time it was removed from temperature control and the time it needs to be discarded.
- Food temperatures will be monitored to make sure the food is under 70°F.
- Food will be discarded if it reaches 70 °F. Leftovers will be discarded at the end of the 6-hour period. Unmarked containers of food will be discarded.

3. Complete the following information and attach additional pages if needed.

<p>What specific foods will you control with TPHC?</p> <p>List the foods, where each food will be held, and if the food is a working supply of raw food or a ready-to-eat food.</p>		
<p>What methods will you use to properly cool food that is prepared, cooked, and refrigerated?</p> <p>Write NA if foods are not cooled prior to TPHC.</p>		
<p>How will you mark each food to show its disposal time?</p>		
<p>Who will be responsible for:</p>		
Marking each TPHC food?	Verifying that TPHC foods are properly marked	Ensuring that TPHC foods are removed within 4 or 6 hours

4. Indicate agreement to comply

I understand that I must operate my food establishment according to these written procedures each day the establishment is using TPHC in its operation.

I agree to update these written procedures when my procedure changes.

Name (please print)	Title:
Signature:	Date:

For regulatory agency use only:

Health Department Representative Name (please print) _____

Signature: _____ Date Approved: _____