

Time as a Public Health Control (TPHC)

Purpose

Potentially hazardous foods require temperature control to lower the risk of microbial growth that can lead to food borne illness. However, time can be used as a public health control method for a working supply of potentially hazardous foods for no more than *4 hours total*. This control method is called ***Time as a Public Health Control***.

The California Health and Safety Code (Cal Code) states that potentially hazardous foods can be held (raw, partially cooked or cooked) out of temperature control (being exposed to the temperature danger zone, between 41F-135F, for no more than 4 hours past when the food was removed from temperature control.

This method requires proper records and documentation shall be maintained and available for review.

Types of PHF food that may use TPHC

1. Working supply of a potentially hazardous food at the cooks line (Examples: precooked rice, chow mein, raw eggs, sprouts, or tempura batter)
2. Ready to eat foods that are held for service for immediate consumption (examples: sandwiches, lunch plates, meat filled croissant, pizza, or sushi)

Preparation time is included in the 4 hour limit.

Keeping track of the time

The foods being held using TPHC must be:

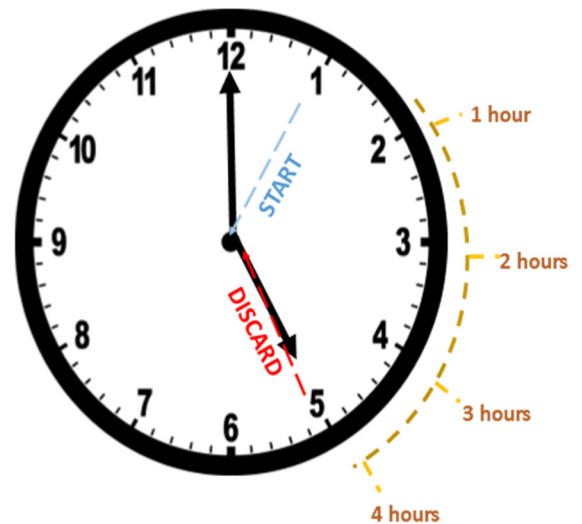
- Marked or identified once removed from hot holding or refrigeration daily or at the next cycle of food brought out

Examples:

1. Time log (examples: pen and paper or white board)
2. Sticker/stamp on the product directly on the food item
3. Timer
4. Other method approved by enforcement agency

*See example log you may use for proper documentation on the back

- Food shall be discarded after 4 hours has passed; food shall not be placed back in warmer or cooler!



After 4 hours is over, any leftover food that was not cooked and served or served (if ready to eat) shall be discarded.

Written Procedures

Written procedure shall be maintained in the food facility and made available to the enforcement agency upon request.

