



Portsmouth Health Department
1 Junkins Ave
Portsmouth, NH 03801
www.cityofportsmouth.com/health

Time as a Public Health Control

PHD Food Code 3-501.19

Establishment _____ License number _____ Date _____

Address _____ Phone _____

Instructions

These written procedures must be maintained in the establishment and made available to the Health Department upon request. A copy must be submitted to the Health Department prior to using TPHC.

Definition

Time as a Public Health Control (TPHC) means using only time to keep food safe, instead of using time and temperature control. TPHC is used before cooking a working supply of time/temperature control for safety (TCS) food. Additionally, TPHC is used for ready-to-eat TCS food held for sale, service or display.

TPHC Requirements

When ready to eat TCS foods are held using Time as a Public Health Control the following conditions must be met:

- A. The food temperature must be 41°F or below, or 135°F or above, when it is removed from temperature control.
- B. The food must be marked or identified to indicate the time food is removed from temperature control.
- C. The food may be cooked, served, or discarded within 4 hours from the point in time when the food is removed from temperature control. Cold food can be held an additional 2 hours (for a total of 6 hours), if the temperature of the food does not exceed 70°F during the whole 6-hour time frame. At 4 hours, the temperature of the food must be verified. At that time, if the food temperature is over 70°F, the food needs to be cooked or discarded at the 4-hour time limit.
- D. Food in unmarked containers or packages must be discarded.

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- I understand once the process of Time as a Public Health Control has begun, the food(s) may not be returned to temperature control.
 - I understand foods(s) held for a maximum of 4 hours using Time as a Public Health Control must begin at 41°F or below, or 135°F or above, except
 - Fruits and vegetables (e.g. tomatoes/leafy greens/melon) and hermetically sealed containers (e.g. canned vegetables/ready-to-eat meats) that are rendered TCS upon cutting or opening may have an initial temperature of 70°F or less if the food temperature does not exceed 70°F within a maximum of 4 hours from the time it was rendered a TCS food;
 - Commercially processed batter mix, such as pancake and waffle batters, reconstituted with water, may begin at any temperature.
 - I understand food that is cooked, cooled and cold held prior to the use of Time as a Public Health Control must be properly cooled from 135°F to 70°F within 2 hours and within a total of 6 hours from 135°F to 41°F or below before using Time as a Public Health Control.

Written Procedures

1. What foods are being subject to Time as a Public Health Control and which time frame is being used?
(4-hour or 6-hour) - attach additional sheets as needed
2. How will the temperature of food and time be monitored to ensure the food is at 41°F or below or 135°F or above when removed from temperature control?
3. How will food be marked or identified to indicate the time when the food is removed from temperature control? (i.e. timers, dry erase board, log sheet, tags, duration of service is less than 4 hours, etc.)
4. If planning to hold cold food using the 6-hour time limit, how will the food temperature be verified that it has not exceeded 70°F in the first 4 hours? If exceeded, the food must either be cooked or discarded.
5. When using the 4-hour or 6-hour time limit, how is the discard time monitored? By whom?

All containers must be washed, rinsed and sanitized before refilling.

All foods that are not marked or have passed the expiration time must be discarded. If written procedures are not being followed, then the time as a public health control plan will not be acceptable. Foods must be kept at 41°F or below or 135°F or above by approved equipment.

These written procedures must be maintained in the establishment and made available to the Health Department upon request.

(print name) Person in Charge/Licensee

Title

Signature

Date

**Keep a copy of this form
on file as long as
Time as a Public Health
Control is used.**