

## TIME AS A PUBLIC HEALTH CONTROL (TPHC) Guidelines

California Retail Food Code §113871, 113996, 114000, 114002, 114002.1

### What is “Potentially Hazardous Food” (PHF)?

A food that requires time or temperature control to limit disease-causing bacteria and viruses from making people ill.

#### Examples of PHF

- An animal food that is raw or heat-treated
- A plant food that is heat-treated (e.g., open can of green beans)
- Raw seed sprouts
- Cut melons
- Cut leafy greens (e.g., lettuces, spinach, and cabbage)
  - Does not include herbs such as cilantro or parsley
- Cut tomatoes
- Garlic-in-oil mixtures

Cold holding temperatures of 41°F and below or hot holding temperatures of 135°F and above (also known as temperature control) limit the growth of organisms that cause food borne illnesses in potentially hazardous foods (PHF).

However, a PHF may be held without temperature control for a short period of time using time as a public health control (TPHC).

### What is “Time as a Public Health Control” (TPHC)?

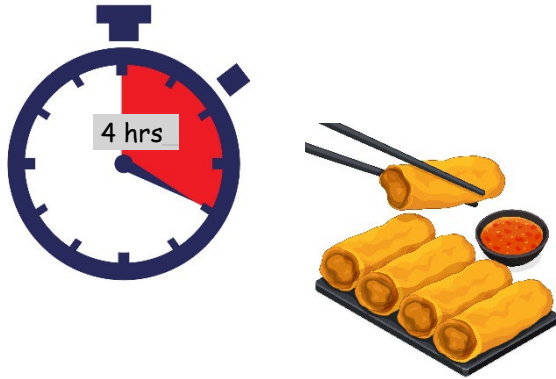
Time as a Public Health Control means that time is the only tool being used to monitor certain Potentially Hazardous Foods (PHF).

#### When using TPHC

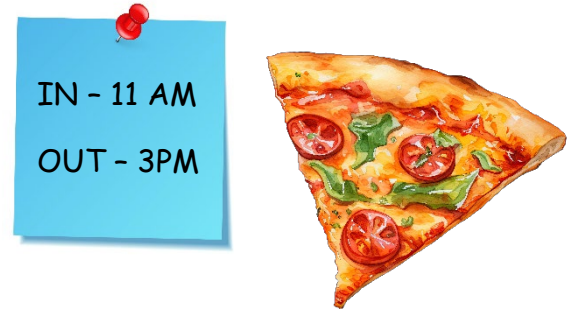
1. The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control.
2. The food shall be cooked and served, served if ready-to-eat, or discarded within 4 hours from the point in time when the food is removed from temperature control.
3. Food in unmarked containers or packages or marked to exceed a 4-hour limit shall be discarded.

# TPHC MARKING EXAMPLES

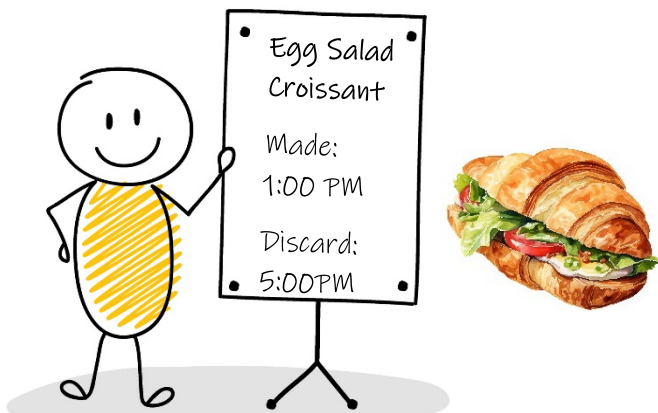
## ALARM



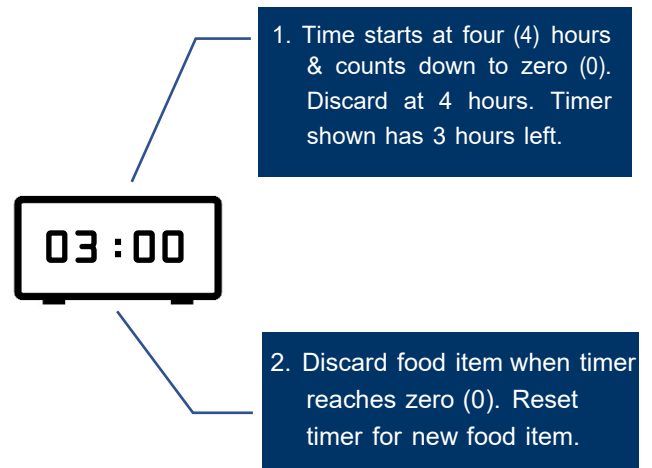
## STICKY NOTES



## WHITE BOARD



## DIGITAL TIMER



## LOGS



## LABELS



## Required Components for Written THPC Procedure

1. A list of the PHF foods to be protected under THPC.
2. The dispensing method for the THPC food.
3. When in the food preparation process the THPC procedure will begin.
4. How long the food will be held out of temperature (must be in or within 4 hours).
5. What will happen to the food after the 4 hours have been reached.
6. The procedure must include a warning that PHF food cannot be returned to temperature control, donated, reheated, cooled or mixed into another food.
7. The procedure must indicate that the food containers cannot be refilled unless food containers are washed, rinsed and sanitized between batches.
8. A method to visually determine when the food has reached its maximum time limit (i.e. alarm clock, sticker or label that indicates the time at which the 4-hour time frame expires) for each food item.
9. Staff must be trained on and follow the THPC procedure. Include how this will occur in the procedure and how continuity will occur in changes in shifts.
10. Written procedures shall be maintained in the food facility and made available to the Health Inspector upon request.

## Time as a Public Health Control (TPHC) Plan Application

Facility Information	
Food Facility:	Contact Person:
Facility Address:	
Phone:	Email:

TPHC Summary
Foods Under TPHC
1.
2.
3.
4.
5.

Method (s) to Track Time
<input type="checkbox"/> Alarm <input type="checkbox"/> Sticky Notes <input type="checkbox"/> White Board <input type="checkbox"/> Digital Timer <input type="checkbox"/> Logs <input type="checkbox"/> Labels <input type="checkbox"/> Other

Method of Disposal OR Immediate service after time is reached:

Acknowledgement of Conditions for approval of a TPHC Program (check the box to acknowledge):

- I understand that I must limit the use of time as a public health control to 4 hours or less.
- I understand that the 4-hour time frame begins the moment food is removed from temperature control.
- I understand that all foods under TPHC must be discarded or immediately served on or within 4 hours.
- I understand that once I begin TPHC, I cannot return the food to temperature control.
- I understand that any food in unmarked or improperly marked containers will be discarded.
- I understand that I cannot refill containers used to store TPHC and that I must wash rinse and sanitize the containers between batches.
- I understand I must keep my written TPHC procedures on file for review by the Health Inspector.
- I understand that I must ensure that all food service staff are trained on the proper application of the TPHC procedure and follow the approved processes.
- I understand that I must also follow the approved procedure and update the Office of Environment, Health & Safety prior to effecting changes in my procedure.

## Time as a Public Health Control (TPHC) Plan Application

Acknowledgement of Conditions for approval of a TPHC Program (check the box to acknowledge) cont'd:

- I understand that failure to comply with California Retail Food Code Section 114000 and the approved TPHC procedure will result in losing my privilege to continue TPHC and be required to hold foods at 41° or below using commercial refrigeration.

<b>I am providing the attached written procedures because I would like to utilize time as a public health control in my facility to manage potentially hazardous foods. This document is a description of the standard operating procedures I will use to operate my facility in order to protect the health and safety of the public.</b>	
Owner/ Manager Name:	Email:
Owner/Manager Signature:	Date:

<b>Person responsible for implementing and validating the TPHC plan information</b>	
Name:	Email:
Title/Position:	
Signature:	Date:

