



# CITY OF LONG BEACH

Department of Health and Human Services

2525 Grand Ave • Long Beach, California 90815 • (562) 570 - 4132

## INFORMATIONAL BULLETIN No. 2007-8-10

### Time as a Public Health Control

Time as a public health control (TPHC) is a method in which **\*potentially hazardous food** may be maintained at room temperature for a maximum of four (4) hours when all the following rules are met:

1. The operator must have written procedures on site and available at all times for review. If written procedures are not available and TPHC is used, the food item(s) shall be discarded
2. The food must be marked four (4) hours past the time when the food item(s) was removed from **\*temperature control**.  
*Example: Chicken is removed from the oven at noon. Chicken is marked "4:00 p.m."*
3. The food must be **(A)cooked and served**, or **(B)served if ready to eat**, or **(C)thrown away within four hours** from the time the food was removed from temperature control.  
*Example: Chicken is removed from oven at noon and marked "4:00 p.m."  
Chicken is disposed of at 4:00 p.m.*
4. Food in unmarked containers or marked containers that exceed a four-hour limit shall be discarded.

TPHC may be used when:

- **(A) Cooked and served:** means a working supply of food which is properly cooked and served immediately after cooking. *Example: Omelet ingredients at an omelet bar*
- **(B) Served if ready to eat:** means a working supply of ready to eat food that is processed and served within four (4) hours after it is taken out of temperature control. *Example: Ham sandwich ingredients.*  
Ready to eat food that is assembled or already prepared that is held to be served within four hours. *Example: Assembled and wrapped sandwiches.*
- **(C) Thrown away within four hours:** means all left over food including the working supply must be disposed of after four (4) hours.

TPHC may not be used for raw unpasteurized eggs in licensed health care facilities, public school cafeterias, and private cafeterias.

**\*Potentially Hazardous Food:** means a food that is natural or synthetic which requires temperature control (i.e. refrigeration, hot holding) because it can support the rapid growth of infectious or toxigenic micro-organisms (i.e. bacteria, viruses).

**\*Temperature Control:** means food that is under temperature control must be at or below 41 degrees F or at or above 135 degrees F.

NOTE: This information bulletin is a compilation of food safety rules regarding the given topic and is not designed to replace reading Cal Code

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## Time as a Public Health Control Plan

1. FACILITY NAME: \_\_\_\_\_

2. FACILITY ADDRESS: \_\_\_\_\_

3. FOOD ITEM: \_\_\_\_\_

4. Are any ingredients frozen?  Yes  No

If yes, list ingredient(s) and method(s) used for thawing: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

5. How many minutes does it take to prepare (slice, marinade, form) the food item?

\_\_\_\_\_

\_\_\_\_\_

6. Do you cook any of the ingredients?  Yes  No

If yes, list the ingredient(s) that are cooked and the minimum cooking temperature?

\_\_\_\_\_

\_\_\_\_\_

7. Are any ingredients reheated?  Yes  No

If yes, list the ingredient(s) and the temperature to which it is reheated:

\_\_\_\_\_

\_\_\_\_\_

8. How is the four (4) hour time limit monitored?

Timer adjacent to food item

Sticker indicating four (4) hours after the time food is removed from temperature control

Time written on each item indicating four (4) hours after the time food is removed from temperature control

Other (explain)

\_\_\_\_\_

\_\_\_\_\_

9. Who disposes of food after four (4) hours has elapsed?

\_\_\_\_\_

10. Who checks to ensure food has been disposed of after four (4) hours elapsed (can not be the same individual in question #9)?

\_\_\_\_\_

\_\_\_\_\_

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## EXAMPLE A

### Time as a Public Health Control Plan

1. FACILITY NAME: Lunch Depot  
2. FACILITY ADDRESS: 123 Any St.  
3. FOOD ITEM: Tuna Salad

4. Are any ingredients frozen?  Yes  No  
If yes, list ingredient(s) and method(s) used for thawing: \_\_\_\_\_

5. How many minutes does it take to prepare (slice, marinade, form) the food item?  
Approximately ten minutes to chop celery, open the can of tuna, and combine mayonnaise with tuna and celery in a large bowl

6. Do you cook any of the ingredients?  Yes  No  
If yes, list the ingredient(s) that are cooked and the minimum cooking temperature? \_\_\_\_\_

7. Are any ingredients reheated?  Yes  No  
If yes, list the ingredient(s) and the temperature to which it is reheated: \_\_\_\_\_

8. How is the four (4) hour time limit monitored?  
 Timer adjacent to food item  
 Sticker indicating four (4) hours after the time food is removed from temperature control  
 Time written on each item indicating 4 hours after the time food is removed from temperature control

Other (explain)

A piece of tape with the date and the time four hours after the tuna can was opened is placed on the large bowl containing the tuna salad. The tuna salad disposal time is also written in the daily log book

9. Who disposes of food after four (4) hours has elapsed? Jason the chef disposes the tuna salad at the time it is marked

10. Who checks to ensure food has been disposed of after 4 hours elapsed (can not be the same individual in question #9)? Carl the general manager ensures the tuna salad was disposed of by Jason and enters that the tuna salad was disposed of prior to the four hour time limit.

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## EXAMPLE C

### Time as Public Control Log Book

## Tuna Salad Log Book

DATE	FOOD TYPE	TIME FOOD IS TAKEN OUT OF TEMPERATURE CONTROL	TIME FOOD IS DISPOSED	AMOUNT DISPOSED	VERIFIED BY /NOTES
09-24-07	Tuna Salad	10:00 a.m.	1:55 p.m.	2 lbs.	Carl
09-25-07	Tuna Salad	10:25 a.m.	2:25 p.m.	0.5 lbs	Carl
09-26-07	Tuna Salad	10:10 a.m.	N/A	0	Carl/sold out of tuna salad today
09-27-07	Tuna Salad	10:05 a.m.	2:00 p.m.	3 lbs.	Carl
09-28-07	Tuna Salad	10:00 a.m.	2:00 p.m.	1 lb.	Jenny for Carl
09-29-07	Tuna Salad	10:15 a.m.	2:00 p.m.	1/7 lbs.	Carl

## Fried Chicken Log Book

DATE	FOOD TYPE	TIME FOOD IS TAKEN OUT OF TEMPERATURE CONTROL	TIME FOOD IS DISPOSED	AMOUNT DISPOSED	VERIFIED BY /NOTES
09-24-07	Fried Chicken	11:15 a.m.	3:15 p.m.	0.5 lbs.	Jane
09-25-07	Fried Chicken	11:00 a.m.	3:00 p.m.	2 lbs.	Jane
09-26-07	Fried Chicken	11:10 a.m.	3:05 p.m.	5 lbs.	Jane
09-27-07	None	N/A	N/A	0	No chicken today
09-28-07	Fried Chicken	11:00 a.m.	3:10 p.m.	2.5 lbs	Jane/chicken was thrown out late, but none was sold during the late period

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## EXAMPLE B

### Time as a Public Health Control Plan

- 1. FACILITY NAME: Lunch Depot
- 2. FACILITY ADDRESS: 123 Any St.
- 3. FOOD ITEM: Fried Chicken

4. Are any ingredients frozen?  Yes  No  
 If yes, list ingredient(s) and method(s) used for thawing: Raw Chicken is thawed under cool running water at the preparation sink for approximately one hour.

5. How many minutes does it take to prepare (slice, marinade, form) the food item?  
It takes approximately a half hour to bread chicken parts at the preparation table. Breaded chicken is then deep fried or stored in the refrigerator until it is deep fried.

6. Do you cook any of the ingredients?  Yes  No  
 If yes, list the ingredient(s) that are cooked and the minimum cooking temperature?  
Breaded chicken is deep fried for 10 minutes. The final cooking temperature reaches a minimum of 165 degrees Fahrenheit

7. Are any ingredients reheated?  Yes  No  
 If yes, list the ingredient(s) and the temperature to which it is reheated:  
 \_\_\_\_\_  
 \_\_\_\_\_

8. How is the four (4) hour time limit monitored?  
 Timer adjacent to food item  
 Sticker on container indicating 4 hours after the time food is removed from temperature control  
 Time written on each item indicating 4 hours after the time food is removed from temperature control  
 Other (explain)  
 \_\_\_\_\_  
 \_\_\_\_\_

9. Who disposes of food after four (4) hours has elapsed? John the kitchen manager disposes of chicken prior to time marked on the sticker

10. Who checks to ensure food has been disposed of after 4 hours elapsed (can no be the same individual in question #9)? Jane the owner ensures left over chicken is disposed of and writes the time of disposal in a log book

