

INFORMATIONAL BULLETIN No. 2021-01-09

Time as a Public Health Control

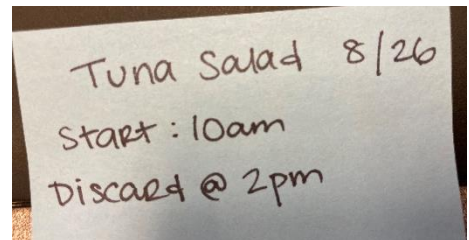
Time is usually used in combination with temperature to control the growth of bacteria and ensure that potentially hazardous food (PHF) is safe to consume. Although, under certain circumstances, PHF may be removed from temperature controls for short periods of time (less than 4 hours) and rely on Time as a Public Health Control (TPHC). When used correctly, time can be an effective control. On the other hand, if time is not closely monitored, food-related illness may result. Wiping cloths can be either dry or wet depending on their intended use. The following illustrate the accepted uses for dry and wet cloths and the limitation of their use.

Requirements When Using Time Only as a Public Health Control

1. Potentially hazardous foods must be hot (greater than 135°F) or cold (less than 41°F) **before** being placed under Time as Public Health Control (TPHC).
2. There must be a time record of when food was removed from temperature control and when it must be discarded. Food may be left out of temperature control for **up to 4 hours**.
3. Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.

How to Utilize TPHC Properly:

- PHF must be marked or identified to indicate the time food was removed from temperature control and 4 hours past that time.
- PHF that is still in service past 4 hours or missing time record must be discarded.



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

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

***Temperature Control:** Food that is under temperature must be maintained at 41°F and below or 135°F and above.



EXAMPLE A

Time as a Public Health Control Written Procedure

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 logbook.



9. Who disposes of food after four (4) hours has elapsed? Jason the chef disposes the tuna salad at the time written on the tape.
10. Who checks to ensure food has been disposed of after 4 hours elapsed (cannot 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.

DATE	FOOD TYPE	TIME FOOD IS TAKEN OUT OF TEMPERATURE CONTROL	DISPOSAL TIME	VERIFIED BY / NOTES
09-24-07	Tuna Salad	10:00 am	2 pm	Carl/ sold out at 12pm
09-24-07	Tuna Salad	12:00 pm	4:00 pm	Carl
09-26-07	Tuna Salad	10:10 am	2:10 pm	Carl/sold out of tuna salad today
09-27-07	Tuna Salad	10:05 am	2:05 pm	Carl
09-28-07	Tuna Salad	10:00 am	2:00 pm	Jenny for Carl
09-29-07	Tuna Salad	10:15 am	2:15 pm	Carl

Example B

DATE	FOOD TYPE	TIME FOOD IS TAKEN OUT OF TEMPERATURE CONTROL	DISPOSAL TIME	VERIFIED BY /NOTES
09-24-07	Fried Chicken	11:15 am	3:15 pm	Jane



09-25-07	Fried Chicken	11:00 am	3:00 pm	Jane
09-26-07	Fried Chicken	11:10 am	3:05 pm	Jane
09-27-07	None	N/A	N/A	No chicken today
09-28-07	Fried Chicken	11:00 am	3:10 pm	Jane/chicken was thrown out late, but none was sold during the late period



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° F.
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 (cannot 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 logbook.