



Time as a Public Health Control (TPHC) Guidelines

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

Hot and cold holding temperatures (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). When using TPHC, the food must be cooked and served, served if ready-to-eat or discarded within four hours from the point in time when food is removed from temperature control.

Types of PHF food that may be used for TPHC:

- ❖ Working supply of PHF before cooking for immediate service (Example: rice noodles, uncooked eggs).
- ❖ Ready-to eat PHF that is displayed or held for immediate consumption (example: sandwiches, prepackaged lunch plates, meat-filled croissants, pizza, and sushi).

THE FOLLOWING REQUIREMENTS MUST BE MET IN ORDER TO IMPLEMENT A TPHC PROGRAM.

- ❖ The operator may complete and submit the County of Santa Clara TPHC Written Procedures or a version of their own for review and approval by Department of Environmental Health (DEH).
- ❖ Once PHF is removed from temperature control it can be held at room temperature for **four (4) hours or less.**
- ❖ Foods under TPHC must be cooked and served, served if ready-to-eat or discarded within four (4) hours. Food cannot be donated, reheated, refrigerated, cooled, or reconstituted.
- ❖ TPHC food may not be returned to temperature control regardless of length of time it was removed from temperature control.
- ❖ PHF must be marked with time indicator immediately after it is removed from temperature control and indicate the following:
 1. Date
 2. Start/End time not to exceed four (4) hours from point in time when the food was removed from temperature control.
 3. Any other requirements as requested by DEH.
- ❖ Any TPHC food found without time indicator, improperly marked, or has exceeded four (4) hours must be voluntarily discarded or it will be impounded.
- ❖ Food being added to an existing batch of food under TPHC is subject to the initial time indicator.
- ❖ Food containers may not re-used until washed, rinsed, and sanitized.

A copy of the TPHC written procedures being implemented at the facility must be maintained at the food facility for DEH review.



Time as Public Health Control (TPHC) Written Procedures

Owner Name: _____	Phone #: _____
Facility Name: _____	Facility ID: _____
Facility Address: _____	Program ID: _____
City: _____	State: _____ Zip: _____
E-mail Address: _____	

1. IDENTIFY food item(s) to be used in Time as Public Health Control (TPHC)

2. IDENTIFY how the food will be marked with time indicator

Handwritten
 Sticker with time
 Timer
 Time log

Other(s): _____

3. IDENTIFY what marker indicates

Start time when food is removed from refrigerator (cold)
 Start time when food is removed from oven/stove/grill/fryer (hot)
 End time when food is removed from refrigerator (cold)
 End time when food is removed from oven/stove/grill/fryer (hot)
 Other (s): _____

Check each box to show that you understand the requirements:

- I will limit the use of TPHC to four (4) hours or less once removed from temperature control and that all food listed in these procedures must be **discarded after four (4) hours** when using TPHC.
- Once I begin TPHC, I cannot return the food to temperature control, and will be discarded after four (4) hours.
- Any food in unmarked or improperly marked containers will be discarded based on the last known point of temperature control.
- I will keep these written procedures at the facility, and make it available for review upon the request by an enforcement officer.
- I will follow these written procedures when using TPHC and will update them if/when I change my practices.
- I understand that failure to comply with the California Retail Food Code Section 114000 and the approved written procedures will result in immediate revocation from implementing the TPHC program at the facility.

I am providing the following written procedures because I would like to utilize time as public health control (TPHC) at the above mentioned facility for potentially hazardous foods (PHFs). This document is a description of the standard operating procedures (SOPs) that will be implemented to operate the facility to protect the health and safety of the public.

Print Owner/Operator Name _____	Owner/Operator Signature _____	Date _____
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Approved By:

Specialist Name _____	Specialist Signature _____	Date _____
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