



# Time as a Public Health Control

Time/Temperature Control for Safety Food (TCS) is normally held at or below 41°F OR at or above 135°F to control germ growth that can lead to foodborne illness. The SNHD Regulations allow the use of **time** as a safety control for TCS food held between 41°F and 135°F. To use this method, the following apply:

1. A **written procedure** must be maintained at the food establishment and made available to the health authority upon request. The procedure must describe how time is checked.
2. All food handlers involved must be trained and following the procedure.
3. The person in charge must take note of when the product was taken out of temperature control. The food must start from temperature control at or below 41°F, at or above 135°F, or at or below 70°F when opening a canned food or cutting produce like tomatoes or leafy greens then:
  - The food **must be marked**, or otherwise clearly identified,
  - With the 4-hour discard time **OR**,
  - With the time taken out of temperature control and the 4-hour discard time.

If there is active monitoring (temperature checks) to assure cold food does not exceed 70°F, a 6-hour timeframe is permitted. The food must be marked with both the time taken out of temperature control and the 6-hour discard time.

4. Once the time limit is reached, any remaining food cannot be kept.
  - Raw TCS food must be cooked and served.
  - Ready-to-eat TCS food must be served or discarded.

## Template for Written Procedure

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

- Check the food is at proper temperature (below 41°F or above 135°F)
  - If the food was cooked and refrigerated before using TPHC, verify the food was properly cooled.
  - Hold time will be tracked by (describe method of tracking hold time: time labels, logs, dry erase board, placards, etc.):
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- Check the food is served, cooked and served, or discarded at 4-hour time (unlabeled foods must also be discarded)