



## ENVIRONMENTAL HEALTH DIVISION

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

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

Hot and cold holding temperatures 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 discarded within four hours from the point in time when food is removed from temperature control.

#### **Foods that can be used with TPHC**

- Ready to eat PHF displayed or held to be served for immediate consumption.
- A working supply of potentially hazardous food held without temperature control prior to cooking and served immediately after preparation.

#### **When using TPHC**

- Each food container or package must be clearly marked to indicate the exact time that is four hours past the point in time when the food is removed from temperature control.
- TPHC may not be used for more than four hours.
- Food that is left out of temperature for more than four hours and/or is in improperly/unmarked containers must be discarded.

Written standard operating procedures (SOP) for TPHC must be maintained at the facility and available to Environmental Health for review. See the reverse of this page for a worksheet that can be used to develop your written procedures.

#### **Written SOP for TPHC must include:**

- Name of food.
- When and how food is marked to show disposal time at 4 hours.
- How food is discarded when either the containers are unmarked or the time limit has expired.

Using the TPHC log is recommended.

When foods are prepared, cooked, and refrigerated before use of TPHC, SOPs must include:

- How food is properly cooled prior to using TPHC.

#### **Cooling Procedures**

- Cooked or heated PHF is cooled rapidly from 135°F to 70°F within two hours, then from 70°F to 41°F or below within four hours.
- PHF prepared from ingredients at ambient temperature is cooled within four hours to 41°F or less.

**TIME AS A PUBLIC HEALTH CONTROL**  
**WRITTEN PROCEDURES**

DBA/Name:	Date:
Address:	City/Zip:
Owner/Operator:	Phone #:
<b>1. IDENTIFY</b> specific foods to be used with TPHC. <u>Example</u> : sushi rice, pizza, shredded cheese	
<b>2. DESCRIBE</b> the methods used to properly cool foods. Attach additional pages if needed. <u>Example</u> : ice bath and transferred to walk-in, blast chiller (write in "N/A" if foods are not cooled prior to TPHC)	
<b>3. DESCRIBE</b> when the foods will be marked with disposal time. Attach additional pages if needed. <u>Example</u> : when food is removed from oven/refrigerator or sushi rice or sandwich is made	
<b>4. INDICATE</b> how each identified food will be marked to show disposal time. Attach additional pages if needed. <u>Example</u> : time sticker on container of sushi rice, holding chart for pizza, labeled timer for shredded cheese	

**CHECK each box to show that you understand the requirements:**

- I understand that I must limit the use of TPHC to 4 hours or less once removed from temperature control and that all food listed in these procedures must be discarded after four hours when using TPHC.
- I understand that once I begin TPHC, I cannot return the food to temperature control, and it must be discarded.
- I understand that any food in unmarked or improperly marked containers must be discarded.
- I will keep these written procedures available for review at my facility at the request by the enforcement officer.
- I will follow these written procedures when using TPHC and will update them when I change my practices.
- I understand that failure to comply with California Retail Food Code Section 114000 and the approved written procedures will result in removal from the TPHC program.**