



What does it mean to hold foods using "TIME" only?

Using time to monitor food is called **Time as a Public Health Control (TPHC)**.

What types of food can be held using **TPHC**?

1. A working supply of TCS foods before cooking.
2. Ready to eat TCS that is displayed or held for sale or service.
 - **Time as a Public Health Control MAY NOT** be used for raw eggs by a food establishment that serves a highly susceptible population, such as a nursing home or child care center.

Food establishments can hold TCS for up to:

☑ **Four hours:**

- Initial temperature of **41°F** or less, or initial temperature of **135°F** or above.
- Food is marked or otherwise identified to indicate the time that is four hours past removal of food from temperature control.
- Food is served or discarded within **4** hours.
- Food in unmarked containers or past the four-hour time period shall be discarded by the food establishment.

Time/Temperature Control for Safety (TCS):

Formerly called "Potentially Hazardous Foods", TCS foods require time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

Examples of TCS Foods:

- Animal food that is raw or heat-treated
- Plant food that is heat-treated
- Raw seed sprouts
- Cut melons
- Cut leafy greens (lettuce, cabbage, spinach)
- Cut tomatoes



☑ **Six Hours:**

- Initial temperature of **41°F** or less.
- Food shall be monitored to ensure the temperature does not exceed **70°F**.
- Food is marked or otherwise identified to indicate the time that is six hours past the time the food was removed from temperature control.
- Food is discarded within **6** hours.
- Food in unmarked containers or past the six-hour time period shall be discarded.

What do I need to have in place **BEFORE** using **Time as a Public Health Control (TPHC)**?

1. Maintain written procedures:
 - Kept in the establishment and available for review.
 - Contains a list of all TCS FOODS that will be held using Time.
2. Verify that foods held under time control have initial temperature of:
 - 41°F** or less or **135°F** or above for four-hour TPHC
 - 41°F** or less and monitored to ensure the temperature does not exceed **70°F** for six-hour TPHC
3. Procedures to mark containers with either the time food was removed from temperature control or the time the foods must be discarded.
4. Serve or discard food within four (or six) hours once removed from temperature control.
5. Procedures to ensure any food in *unmarked* or *improperly marked* containers or packages is discarded.
6. Procedures to ensure any food in *marked* containers or packages after four (or six) hours is discarded.