**Time as a Public Health Control (TPHC) FOODS**

TPHC foods are menu items using time without temperature control as the public health control for a working supply of time-temperature controlled for safety food before cooking, or for ready-to-eat time-temperature controlled for safety food displayed or held for sale or service.

TPCH procedures are especially effective for foods served in innovative or alternative service areas such as classroom, hallways, buses, or field trips. They are also useful for fast moving items which are hard to maintain temperature control (chicken nuggets or tenders, burgers, sandwiches, fries, packaged salads, etc.) When using TPHC, the FOOD shall be cooked/prepared and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.

All menu items subject to TPHC must be handled in accordance with a written procedure complying with safe food handling requirements in the Food Code. Establishments using TPHC rather than temperature must meet the standards set forth in Section 3-501.19 of the NC Food Code Manual. The establishment shall prepare written procedures in advance and shall follow them. TPHC procedures do not have to be pre-approved by the Registered Environmental Health Specialist. No Food Code violation exists if the establishment has written procedures for menu items addressing all criteria in Section 3-501.19 and the procedures are being followed.

TPHC applies only to the food product(s) and procedures described in the written procedure. Changes from the written procedures void the safety measures afforded by using time as a public health control.

A recommended TPHC form is included on the next page. Use of this form is voluntary; however, all required information must be included on any written TPHC procedure used in the School Food Authority.

Refer to *Part 1: Safe Food Handling*, for a completed sample TPHC procedure form.

**Time as a Public Health Control Procedure (TPHC)**

*TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.*

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| --- | --- |
| Food or Menu Item: |  |
| Size of Batch/Quantity to prepare: |  |
| Ingredients: |  |

|  |  |
| --- | --- |
| Procedures for  preparation, service, and discard: | 1. |
| 2. |
| 3. |
| 4. |
| 5. |
| 6. |

|  |  |
| --- | --- |
| **Time Control**  Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box representing the beginning of time control. | Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven. |
| Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milks are removed from refrigeration. |
| Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: For cold items, the ingredients must be removed cold storage at 41° F. before assembly begins. If hot foods are being assembled, all foods must be cooked to the proper temperature and held at least 135 degrees. |

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| **Holding Time**  Maximum holding time for food is 4 hours. |  |
| Specify food location during holding: |  |
| Describe labeling method: |  |
| Labeling Method includes: | when time control begins  discard time |
| **Disposal Method:** |  |

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