



Time as Public Health Control Form

Written procedures are required for Time as Public Health Control (TPHC). Write procedures in advance and have them available in the food establishment for your inspector to review. Owners or operators of food establishments may use this example form and log to help meet TPHC requirements.

Establishment information

Establishment name, primary operator and license number	Address	City, state, ZIP code

Corporate name	Address (if different)	City, state, ZIP code

Primary TPHC contact name, job title	Phone	Email

Date prepared (mm/dd/yyyy): _____

Requirements

Check each box to show that you understand and will comply with the requirements for using time as public health control (TPHC).

- Food will be properly cooled if prepared, cooked and refrigerated before TPHC.
- Food will be marked with the time it must be cooked, served or discarded.
- Hot food (135°F or above) will be served or discarded within 4 hours after it is removed from temperature control.
- Cold food (41°F or below) will be served or discarded within 4 hours after it is removed from temperature control, *if the temperature is not* monitored.
- Cold food (41°F or below) will be served or discarded within 6 hours after it is removed from temperature control, *if the temperature is* monitored to ensure food temperatures never rise above 70°F.
- Once TPHC begins, food will not be returned to temperature control.
- Food in unmarked or improperly marked containers will be discarded.
- Food in marked containers will be cooked, served or discarded within the maximum time marked on the container (4 or 6 hours) once removed from temperature control.
- TPHC will not be used for raw eggs in an establishment that serves a highly susceptible population such as immunocompromised persons of any age, preschool-age children, or older adults.
- Written procedures will be maintained at the food establishment and made available for review at the request of the inspector.

Written procedures

Effective written procedures communicate what the task is, where the task will take place, how and when the task will be performed, and who will perform the task. Include the following information in your written procedures. Attach additional pages if needed.

TIME AS PUBLIC HEALTH CONTROL (TPHC) FORM

1) List *what* specific food will be held using TPHC, *where* each food will be held, and if the food is a working supply or a ready-to-eat food.

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2) Describe how you properly cool food that is prepared, cooked and refrigerated prior to using TPHC. Write N/A if food is not cooled prior to TPHC.

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3) Describe how the container will be marked to show when food will be cooked, served, or discarded within four or six hours.

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4) List *who* is responsible for marking time on each food.

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TIME AS PUBLIC HEALTH CONTROL (TPHC) FORM

5) *List who* is responsible for ensuring that food is removed within four or six hours.

TIME AS PUBLIC HEALTH CONTROL (TPHC) FORM

Date	Food	RTE or WS	Location	Food temperature when removed from temperature control (Initial)	Time removed from temperature control and container marked (Initial)	*Verify food temperature remains below 70°F (Yes/No) (Initial)	Time cooked, served or discarded (Initial)	Comments

*Not applicable (NA) for TCS food held for 4 hours or less.

Resources

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027
MDA.FFSD.Info@state.mn.us
www.mda.state.mn.us

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To obtain this information in a different format, call: 651-201- or 651-201-6000. Printed on recycled paper.