

Name of Facility \_\_\_\_\_

Address \_\_\_\_\_

Name & Title of Person Completing Plan \_\_\_\_\_

Date \_\_\_\_\_

## Use of Time as a Public Health Control

*Time only* as a means of public health control (TPHC) shall be used for the following food item(s) normally considered to be time and temperature controlled for safety (TCS) foods:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**\*\*Safe preparation procedures used for above items prior to use of Time as a Public Health Control stated at bottom of page.**

- Using the 4-Hour Rule**, the food shall be taken from cold holding where it has been held at an internal temperature of 41°F or below OR taken from hot holding at an internal temperature of 135°F or above. [\*TPHC for tomatoes may start at the time cut.]

The **time of discard** (not to exceed 4 hours) shall be indicated by labeling the container or other approved method approved by the health authority:  
\_\_\_\_\_ (specify)

Any food remaining after the discard time indicated will be discarded.

- Using the 6-Hour Rule**, the food shall be taken from cold holding where it has been held at an internal temperature of 41°F or below.

The **time the food is taken from temperature control and the time of discard** (not to exceed 6 hours) shall be indicated by labeling the container or other approved method approved by the health authority:  
\_\_\_\_\_ (specify)

The internal food temperature shall be monitored to ensure that it does not rise above 70°F, *unless ambient temperature control provided to ensure food does not exceed 70°F*. This shall be done by \_\_\_\_\_ (specify person).

Any food exceeding the discard time OR exceeding 70°F shall be discarded.

**\*\*Preparation procedures for the item(s) above prior to use of Time as a Public Health Controls are as follows, including cooling method if applicable:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_