



County of Santa Cruz

HEALTH SERVICES AGENCY

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www.sceeh.com

ENVIRONMENTAL HEALTH

Time as a Public Health Control (TPHC)

Holding food at hot or cold temperatures (temperature control) limits the growth of organisms in potentially hazardous foods (PHF). Temperature control is the best way to prevent against food borne illness. However, PHFs may be held without temperature control for a short period of time safely. The process of storing potentially hazardous foods out of temperature for a short period of time is called time as a public health control (TPHC). The most important component of time as a public health control is that potentially hazardous foods must be used or destroyed at or within 4 hours. When using TPHC, the following must occur at or within four hours:

- The PHF must be cooked and served immediately
- The PHF must be served in ready-to-eat form
- The PHF must be discarded or composted

The four hour time frame starts the moment that the PHF is removed from temperature control and cannot be safely returned to temperature control after this time frame.

Types of PHF food that may be stored under TPHC:

- Working supply of PHF before cooking for immediate service (Example: rice noodles, uncooked eggs).
- Ready-to eat PHF that is displayed or held for immediate consumption (example: sandwiches, prepackaged lunch plates, meat-filled croissants, pizza, and sushi).

TPHC Plan Application packet must be submitted to the Santa Cruz County Division of Environmental Health for review and approval prior to implementing a TPHC Program

The following are required components of a Written TPHC procedure document:

- A list of the PHF foods to be protected under TPHC
- The dispensing method for the TPHC food
- When in the food preparation process the TPHC procedure will begin
- How long the food will be held out of temperature (must be in or within 4 hours)
- What will happen to the food after the 4 hours have been reached
- The procedure must include a warning that PHF food cannot be returned to temperature control, donated, reheated, cooled or mixed into another food
- The procedure must indicate that the food containers cannot be refilled unless food containers are washed, rinsed and sanitized between batches
- A method to visually determine when the food has reached its maximum time limit (ie. designated clock, sticker or label that indicates the time at which the 4 hour time frame expires) for each food item
- Staff must be trained on and follow the TPHC procedure. Include how this will occur in the procedure and how continuity will occur in changes in shifts
- A notice that a copy of the TPHC procedure must be maintained at the facility and available for inspector review

For more information please contact the Santa Cruz County Division of Environmental Health at (831) 454-2022 or visit our web site at sceeh.com

Time as a Public Health Control (TPHC) Plan Application

Attach your written TPHC procedure for review along with this application

FACILITY INFORMATION

Food Facility:	
Facility Address:	
Contact Person:	
Phone #:	E-mail:

TPHC SUMMARY

Foods Under TPHC:
1.
2.
3.
4.
5.

Method(s) to Track Time:
<input type="checkbox"/> Sticker <input type="checkbox"/> Clock <input type="checkbox"/> Time Log <input type="checkbox"/> Other (Describe):

Method of disposal or immediate service after time is reached:

Acknowledgement of Conditions for approval of a TPHC Program (check the box to acknowledge):

- I understand that I must limit the use of time as a public health control to 4 hours or less.
- I understand that the 4 hour time frame begins the moment food is removed from temperature control.
- I understand that all foods under TPHC must be discarded or immediately served on or within 4 hours.
- I understand that once I begin TPHC, I cannot return the food to temperature control.
- I understand that any food in unmarked or improperly marked containers will be discarded.
- I understand that I cannot refill containers used to store TPHC and that I must wash rinse and sanitize the containers between batches.
- I understand I must keep my written TPHC procedures on file for review by Santa Cruz County Environmental Health inspection staff.
- I understand that I must ensure that all food service staff are trained on the proper application of the TPHC procedure and follow the approved processes.
- I understand that I must also follow the approved procedure and update Santa Cruz County Environmental Health prior to effecting changes in my procedure.
- I understand that failure to comply with California Retail Food Code Section 114000 and the approved TPHC procedure will result in losing my privilege to continue TPHC and be required to hold foods at 41° or below using commercial refrigeration.**

I am providing the attached written procedures because I would like to utilize time as a public health control in my facility to manage potentially hazardous foods. This document is a description of the standard operating procedures I will use to operate my facility in order to protect the health and safety of the public.

Owner/ Operator Signature:	Date:
Staff Approval:	Date: