

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 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, time card, or \_\_\_\_\_ (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 and the time removed from refrigeration noted.

The time of discard (not to exceed 6 hours) shall be indicated by labeling the container, time card, or \_\_\_\_\_ (specify).

The internal food temperature shall be monitored to ensure that it does not rise above 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 Control are as follows:** \_\_\_\_\_

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