

Time as a Public Health Control (TPHC)

Written procedures for holding food outside of temperature control
NC Food Code Manual: 3-501.19

Establishment Name: _____
Address: _____

Food / Menu Item: _____ Batch/Quantity: _____
Ingredients: _____

Procedures: (List each preparation step, required cooking and cooling temperatures and time frames):

Time Control Begins:

Cooking completion: Time begins at the completion of the cooking process. (Ex: cooked pizza removed from the oven)

Removal from hot holding (135°F or above) or cold holding(41°F or below): Time begins when the food is removed from temperature control. (Ex. casserole is removed from hot holding unit, milk is removed from cooler)

Holding Time:

Four Hours:

- Initial temperature of 41°F or below before start time for TPHC
- Initial temperature of 135°F or above before start time for TPHC
- Initial temperature of 70°F or below when rendered TCS and meets 3-501.19 (B)(2) (a-b) before start time for TPHC. This product may not exceed 70°F during four-hour hold time.

Six Hours: Initial temperature 41°F or below before removal from temperature control and that does not exceed 70°F during six-hour hold time. This product must be labeled with the time removed from temperature control and the discard time.

Food Location During Holding Time: _____

Labeling Method (Ex. day dots, grease pencil, etc): _____

Labeling Method Includes: _____ When time control begins _____ Discard time

Disposal Method: _____

Additional Information: _____

I agree to follow the procedures outlined in this form:

Name (Print): _____ Title: _____

Signature: _____ Date: _____

3-501.19 Time as a Public Health Control.

(A) Except as specified under ¶(D) of this section, if time without temperature control is used as the public health control for a working supply of Time/Temperature Control for Safety (TCS) food before cooking, or for ready-to-eat/TCS food that is displayed or held for sale or service:

- (1) Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: ^{Pf}
 - (a) Methods of compliance with Subparagraphs (B)(1)-(4) or (C)(1)-(5) of this section; ^{Pf} and
 - (b) Methods of compliance with § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control. ^{Pf}

Time – maximum up to 4 hours

(B) If time without temperature control is used as the public health control up to a maximum of 4 hours:

- (1) Except as specified in (B)(2), the food shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; ^P
- (2) The food may have an initial temperature of 21°C (70°F) or less if:
 - (a) It is a ready-to-eat fruit or vegetable that upon cutting is rendered a TCS food as defined in ¶1-201.10(B), or
 - (b) It is a ready-to-eat hermetically sealed food that upon opening is rendered a TCS food as defined in ¶1-201.10(B),
 - (c) The food temperature does not exceed 21°C (70°F) within a maximum time period of 4 hours from the time it was rendered a TCS food; and
 - (d) The food is marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is rendered a TCS food as specified in sub ¶¶(B)(2)(a) and (b) of this section.
- (3) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; ^{Pf}
- (4) The food shall be cooked 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; ^P and
- (5) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. ^P

Time – maximum up to 6 hours

(C) If time without temperature control is used as the public health control up to a maximum of 6 hours:

- (1) The food shall have an initial temperature of 5°C (41°F) or less when removed from temperature control and the food temperature may not exceed 21°C (70°F) within a maximum time period of 6 hours; ^P
- (2) The food shall be monitored to ensure the warmest portion of the food does not exceed 21°C (70°F) during the 6-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 21°C (70°F) during the 6-hour holding period; ^{Pf}
- (3) The food shall be marked or otherwise identified to indicate: ^{Pf}
 - (a) The time when the food is removed from 5°C (41°F) or less cold holding temperature control, ^{Pf} and
 - (b) The time that is 6 hours past the point in time when the food is removed from cold holding temperature control; ^{Pf}
- (4) The food shall be:
 - (a) Discarded if the temperature of the food exceeds 21°C (70°F), ^P or
 - (b) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 5°C (41°F) or less cold holding temperature control; ^P and
- (5) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded. ^P

(D) A food establishment that serves a highly susceptible population may not use time as specified under ¶¶(A), (B) or (C) of this section as the public health control for raw eggs.

3-501.14 Cooling.

(A) Cooked TCS food shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); ^P and
- (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. ^P

(B) TCS food shall be cooled within 4 hours to 5°C (41°F) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. ^P

(C) Except as specified under ¶(D) of this section, a TCS food received in compliance with laws allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11(B), shall be cooled within 4 hours to 5°C (41°F) or less. ^P

(D) Raw eggs shall be received as specified under ¶ 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less. ^P