



WEBSTER HEALTH DEPARTMENT

350 Main Street
Webster, MA 01570
Tel: (508) 949-3800 x 4002



Public Health
Prevent. Promote. Protect.

TIME AS A PUBLIC HEALTH CONTROL

Time as a Public Health Control (TPHC): Food Code 3-501.19 allows the use of TIME only instead of temperature to store TCS foods out of temperature control for a specific time period as noted at right.

EXAMPLES

**Pizza, Calzones
Sushi Rice
Hollandaise Sauce
Béarnaise Sauce
Raw Shelled Eggs
Cut Fruit & Vegetables
Food on Buffets
Waffle or Crepe Batter**

Food Establishments serving Highly Susceptible Populations (HSP) cannot use TPHC for raw eggs.

A variance from the Board of Health is no longer required, however food establishments shall have written procedures on site and available to the food inspector upon request.

Four (4) Hours:

For Hot & Cold Foods:

1. Initial temperature of food shall be 135°F or greater or 41°F or less.
2. Food is marked or otherwise identified to indicate the time that is 4 hours past the point in time that the food was removed from temperature control.
3. Food is used or served within the 4 hours. Food not served or used within 4 hours must be discarded. It cannot be put back into the refrigerator.
4. Food in unmarked containers or food past the 4 hour time period shall be discarded by the food establishment.

Six (6) Hours:

For Cold Foods Only:

1. Initial temperature of food shall be 41°F or less.
2. Food shall be monitored to ensure the temperature does not exceed 70°F.
3. Food is marked or otherwise identified to indicate the time that is 6 hours past the point in time that the food was removed from temperature control.
4. Food is used or served within 6 hours. Food not served or used within 6 hours must be discarded. It cannot be put back into the refrigerator.
5. Food in unmarked containers or food past the 6 hour time period or over 70°F shall be discarded by the food establishment.



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Examples of Written Procedures

WRITTEN PROCEDURES – TIME AS A PUBLIC HEALTH CONTROL

Webster Diner, 350 Main St, Webster, MA
Prepared by John Smith

Foods: Béarnaise Sauce (used on cooked steak)

Procedure: make béarnaise sauce, take temperature of finished product, must be 135°F or above. Place into 1/9 size food pan, place label on outside of container and mark the 4 hour time. Store pan at room temperature at grill area. If béarnaise sauce is not used up by the 4 hour time marked on the 1/9 size food pan, throw the rest away into the trash barrel. If time was never recorded, product will be discarded upon discovery.

Written Procedures for Time as a Public Health Control

Webster Café
350A Main St., Webster, MA

- 1) Foods: pizza slices, calzone
- 2) Prepare foods, take temperature, foods must be at or above 135°F.
- 3) Store on square pan on top of parchment paper, mark 4 hour time on parchment paper with marker.
- 4) Store on counter behind sneeze guard.
- 5) When new pizza or calzone comes out, place on new parchment paper, mark 4 hour time on parchment paper with marker.
- 6) Any pizza or calzones not sold by the 4 hour time marked will be thrown into the trash. Any pizza or calzones not marked will be thrown into the trash.

WRITTEN PROCEDURES – USING TIME AS A PUBLIC HEALTH CONTROL

FOR: WEBSTER LAKE HOTEL, 350B MAIN STREET, WEBSTER, MASSACHUSETTS

GM: JANE DOE

FOODS: CUT FRUITS, HARD BOILED EGGS, WAFFLE MIX, MILK & CREAM

STANDARDS: ALL COLD FOODS WILL BE AT OR BELOW 41°F BEFORE BEING PLACED OUT AT ROOM TEMPERATURE ON THE BREAKFAST BUFFET. TEMPERATURES WILL BE RECORDED. ANY FOOD NOT AT 41°F WILL BE PLACED INTO THE FREEZER UNTIL FOOD REACHES 41°F. A LOG WILL BE USED TO RECORD THE 4 HOUR TIME. FOODS NOT USED BY THE 4 HOUR TIME WILL BE DISCARDED. ANY FOOD NOT RECORDED ON THE LOG WILL BE DISCARDED.