

Business \_\_\_\_\_ License number \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

## Instructions

These written procedures must be maintained in the establishment and made available to the Health Department upon request.

## Definition

**Time as a Public Health Control (TPHC)** means using only time to keep food safe, instead of using time and temperature control. TPHC is used before cooking a working supply of time/temperature control for safety (TCS) food. Additionally, TPHC is used for ready-to-eat TCS food held for sale, service or display.

## TPHC Requirements

When ready to eat TCS foods are held using Time as a Public Health Control the following conditions must be met:

- A. The food temperature must be 41°F or less, or 135°F or more, when it is removed from temperature control.
- B. The food must be marked or identified to indicate the time food is removed from temperature control.
- C. The food may be cooked, served, or discarded within 4 hours from the point in time when the food is removed from temperature control.

Cold food can be held an additional 2 hours (for a total of 6 hours), if the temperature of the food does not exceed 70°F during the whole 6-hour time frame. At 4 hours, the temperature of the food must be verified. At that time, if the food temperature is over 70°F, the food needs to be cooked or discarded at the 4-hour time limit.

- D. Food in unmarked containers or packages must be discarded.

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For reasonable accommodations or alternative formats, please contact the Health Department at 612-673-2301 or by email at [health@minneapolismn.gov](mailto:health@minneapolismn.gov). People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users can call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700 - Rau kev pab 612-673-2800 - Hadii aad Caawimaad u baahantahay 612-673-3500.

## Written Procedures

1. What foods are being subject to Time as a Public Health Control and which time frame is being used? (4-hour or 6-hour)
2. How will the temperature of food and time be monitored to ensure the food is at 41°F or less or 135°F or more when removed from temperature control?
3. How will food be marked or identified to indicate the time when the food is removed from temperature control? (i.e. timers, dry erase board, log sheet, tags, duration of service is less than 4 hours, etc.)
4. If planning to hold cold food using the 6-hour time limit, how will the food temperature be verified that it has not exceeded 70°F in the first 4 hours? If exceeded, the food must either be cooked or discarded.
5. When using the 4-hour or 6-hour time limit, how is the discard time monitored?

All containers must be washed, rinsed and sanitized before refilling.

All foods that are not marked or have passed the expiration time must be discarded. If written procedures are not being followed, then the time as a public health control plan will not be acceptable. Foods must be kept at 41°F or less or 135°F or more by approved equipment.

**These written procedures must be maintained in the business and made available to the Health Department upon request.**

\_\_\_\_\_  
(print name) Person in Charge/Licensee      \_\_\_\_\_  
Title

\_\_\_\_\_  
Signature      \_\_\_\_\_  
Date

**Keep a copy of this form  
on file as long as  
Time as a Public Health  
Control is used.**