



## TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

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| <b>Establishment Name:</b>   | <b>Date:</b>     |
| <b>Address:</b>  | <b>City/Zip:</b> |
| <b>Owner/Operator:</b>   | <b>Phone #:</b>  |
| 1. Identify specific foods to be used with TPHC. Examples: sushi, pizza, cut melons.   |                  |
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| 2. Indicate how each identified food will be marked to show disposal time. Examples: time sticker, holding chart, labeled timer. |                  |
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- \* I understand that I must limit the use of time as a public health control to 4 hours or less once removed from temperature control and that all food listed in these procedures must be discarded after four hours when using TPHC.
- \* I understand that once I begin TPHC, I cannot return the food to temperature control, and it must be discarded.
- \* I understand that any food in unmarked or improperly marked containers must be discarded.
- \* I will keep these written procedures available for review at my facility.
- \* I will follow these written procedures when using TPHC and will update them when I change my practices.
- \* I am providing the following written procedures because I would like to utilize time as a public health control in my facility for time-temperature control for safety food. 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 \_\_\_\_\_

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