

Definition:

Using **Time as a Public Health Control (TPHC)** means using only time to keep TCS foods safe, instead of using temperature control. After four hours out of temperature control, the foods must be discarded for safety.

Keep these written procedures for TPHC onsite:

Business name _____ License number: _____

Address _____ Date: _____

Person in Charge name _____ Signature: _____

How to use TPHC:

- Cold foods must be 41°F or less when the four hours starts.
- Hot foods must be 135°F or more when the four hours starts.
- The foods must be marked or identified.
- A method of tracking the four hours must be used.
Method may be timers, stickers or time tape, log sheets, or a service period always shorter than 4 hours.
- At the end of 4 hours, food must be discarded for safety.
- Any unmarked food in the temperature danger zone between 41°F and 135°F must be discarded.
- All containers must be washed, rinsed and sanitized before using again.

Your business' procedures:

1. Which foods will you use **TPHC** for? _____

2. Who will make sure the food is at the correct starting temperature? _____
3. Which method will you use? ☐ Stickers or time tape ☐ Timer ☐ Log Sheet ☐ Service period
4. Who will make sure the food is discarded at the end of four hours? _____
5. Where will you post the method card for employees to follow? _____

For reasonable accommodations or alternative formats, please contact the Health Department at 612-673-2301 or by email at 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 - Hadio aad Caawimaad u baahantahay 612-673-3500.

minneapolismn.gov/food-safety