



Time as a Public Health Control for Time/Temperature Control for Safety (TCS) food Guidelines



Time as a Public Health Control measure (TPHC) refers to using time instead of temperature to limit bacterial growth or toxin formation.



Written procedures, must be prepared in advance and available upon request.

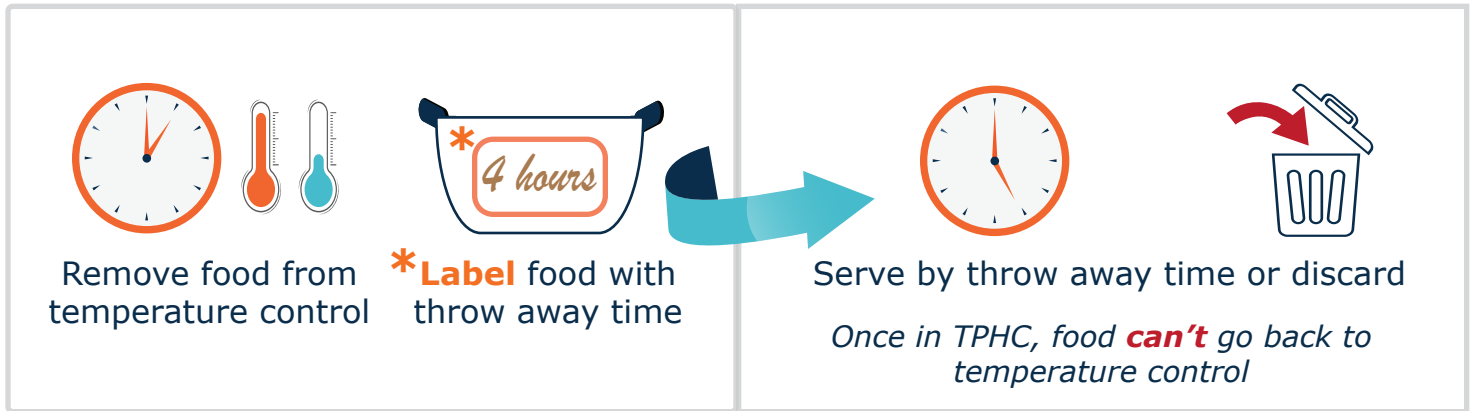


In order to use Time as a Public Health Control, food must be ready to be immediately served when removed from temperature control (41°F or below, or 135°F or above).



Products must be marked/identified, and the label must include the time that the product has to be discarded.

HOW TO:



* **ITEM** Potatoe Salad

TIME 2 AM PM **DATE** 11-9-22

DISCARD

TIME 6 PM **HOURS** 4

EMPLOYEE Laura M.

Wednesday

* **ITEM** Sushi Rice

TIME 11 AM PM **DATE** 12-19-22

DISCARD

TIME 3 PM **HOURS** 4

EMPLOYEE Mike P.

Monday

Once the time limits are reached, any remaining food MUST BE SERVED OR DISCARDED IMMEDIATELY.

