

Time as a Public Health Control

TPHC is a method used to hold TCS food items without heat or mechanical refrigeration in the temperature danger zone between 41°F and 135°F.

Time limits ensure that the food is discarded promptly to prevent foodborne illness.

COLD FOODS

When TCS foods are removed from refrigeration they can be held without temperature control for up to 6 hours if they never exceed 70 °F
Or up to 4 hours if they exceed 70°F
and then must be discarded

HOT FOODS

Once hot foods are removed from a heat source of at least 135°F, they can be held without temperature control for up to 4 hours and then must be discarded.

Requirements for TPHC:

- ◆ The food operation must be licensed as a risk class IV
- ◆ The facility must have a written plan in place for using TPHC
- ◆ The TPHC products must be time stamped or recorded on a time chart to ensure proper discard

CUYAHOGA COUNTY

BOARD OF HEALTH

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SAMPLE TPHC POLICIES

Policy for Holding Cold Food Using TPHC

Document the date, type of food, and time when food is removed from refrigeration. For each hour food is held out of refrigeration, it should be monitored.

If food temperature never exceeds 70°F, it can be held for up to 6 hours and then discarded. If the food exceeds 70°F it must be discarded after 4 hours.

Date: _____

Food Product: _____

Time food is removed from refrigeration _____

Food Product	Hour/Time	Temperature	Employee
Coffee Creamer	1: 3:20PM	58°F	Mark H.
Coffee Creamer	2: 4:10PM	72°F	Mark H.
	3:		
	4:		
	5:		
	6:		

Policy for Holding Hot Food Using TPHC

Document the date, type of food, and time when food is removed from hot holding. Also document the four hour discard time for the hot food.

Date: 7/29/21

Food Product: Pizza

Time food is removed from hot holding: 12:26PM

Time food should be discarded: 4:15PM