

HENNEPIN COUNTY

MINNESOTA

Time as Public Health Control Form

Written procedures are required for Time as Public Health Control (TPHC). Write procedures in advance and have them available in the food establishment for your inspector to review. Owners or operators of food establishments may use this example form and log to help meet TPHC requirements.

Establishment information

Establishment name, primary operator and license number	Address	City, state, ZIP code

Corporate name	Address (if different)	City, state, ZIP code

Primary TPHC contact name, job title	Phone	Email

Date prepared (mm/dd/yyyy): _____



Requirements

Check each box to show that you understand and will comply with the requirements for using time as public health control (TPHC).

- ☐ Food will be properly cooled if prepared, cooked and refrigerated before TPHC.
- ☐ Food will be marked with the time it must be cooked, served or discarded.
- ☐ Hot food (135°F or above) will be served or discarded within 4 hours after it is removed from temperature control.
- ☐ Cold food (41°F or below) will be served or discarded within 4 hours after it is removed from temperature control, if the temperature is not monitored.
- ☐ Cold food (41°F or below) will be served or discarded within 6 hours after it is removed from temperature control, if the temperature is monitored to ensure food temperatures never rise above 70°F.
- ☐ Once TPHC begins, food will not be returned to temperature control.
- ☐ Food in unmarked or improperly marked containers will be discarded.
- ☐ Food in marked containers will be cooked, served or discarded within the maximum time marked on the container (4 or 6 hours) once removed from temperature control.
- ☐ TPHC will not be used for raw eggs in an establishment that serves a highly susceptible population such as immunocompromised persons of any age, preschool-age children, or older adults.
- ☐ Written procedures will be maintained at the food establishment and made available for review at the request of the inspector.

Hennepin County Environmental Health

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TPHC Form_English_HC_6-25

Content courtesy of the [Minnesota Department of Health](http://www.health.state.mn.us/)



Written procedures

Effective written procedures communicate what the task is, where the task will take place, how and when the task will be performed, and who will perform the task. Include the following information in your written procedures. Attach additional pages if needed.

1) List what specific food will be held using TPHC, where each food will be held, and if the food is a working supply or a ready-to-eat food.

2) Describe how you properly cool food that is prepared, cooked and refrigerated prior to using TPHC. Write N/A if food is not cooled prior to TPHC.

3) Describe how the container will be marked to show when food will be cooked, served, or discarded within four or six hours.

4) List who is responsible for marking time on each food.

5) List who is responsible for ensuring that food is removed within four or six hours.

TPHC Monitoring Log

You must have written procedures in a food establishment when using time as public health control (TPHC) for a working supply (WS) of time/temperature control for safety food (TCS) before cooking, or for ready-to-eat (RTE) TCS food displayed or held for sale or service. Have the procedures available for your inspector to review. Owners or operators of food establishments may use this example log to verify written procedures are being followed.

Date	Food	RTE or WS	Location	Food temperature when removed from temperature control (Initial)	Time removed from temperature control and container marked (Initial)	*Verify food temperature remains below 70°F (Yes/No) (Initial)	Time cooked, served or discarded (Initial)	Comments
EXAMPLE Sept. 12	Waffle batter	WS	Waffle service line	39°F (JT)	6:30 a.m. (JT)	Yes (JT)	12:30 p.m. (AC)	Completely served.
EXAMPLE Sept. 12	Sushi rice	RTE	Sushi bar	162°F (PS)	11:00 a.m. (PS)	NA	3:00 p.m. (PS)	Discarded leftover rice.

*Not applicable (NA)for TCS food held for 4 hours or less.



