

TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

Establishment Name:	Date:
Address:	City/Zip:
Owner/Operator:	Phone #:
1. Identify specific foods to be used with TPHC. Examples: sushi, pizza, cut melons	
2. Indicate how each identified food will be marked to show disposal time. Examples: time sticker, holding chart, labeled timer	

- * 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: _____

Inspector signature: _____