

Time as a Public Health Control (Food Code Section 3-501.19)

Using Time as a Public Health Control for Hot and/or Cold Food

- With written procedures approved by your regulatory authority, it is possible for your facility to allow potentially hazardous ready-to eat (hot or cold) foods be stored without temperature controls for up to four hours, after which the food must be discarded or immediately consumed.
- All food must be properly cooked and/or cooled before using time as a public health control.

You Must:

- *Submit a written procedure to the Health Office prior to using the process.*
- Have the written procedure on the premise. The Person in Charge (PIC) must be knowledgeable of the procedure and provide the written procedure during inspections if requested.

For holding Hot or Cold foods: (4 hours)

- To hold food for four hours if: • The hot food is at least 135° F or cold food is 41° F or less when the food is removed from temperature control.
- The food must be marked or identified with the time removed from temperature controls and the discard time not to exceed 4 hours.
- The maximum time the food can be held out at room temperature is four hours. It must then be eaten immediately, or discarded.
- All food in unmarked containers or not identified must be discarded.
- No food may be reused.

For Cold Food Only: (6 hours)

- To hold food for six hours if: • The internal food temperature must be at or below 41° F when removed from temperature control.
- The foods must maintain internal temperature of 41-70° F. Clarify in your policy how often temperatures would be taken.
- The food must be marked or identified with the time it is removed from temperature control, and the discard time not to exceed 6 hours.
- Food found to be over 70° F must be discarded immediately.
- The maximum time food can be held at room temperature under this procedure is 6 hours.
- It must then be eaten immediately or discarded.
- All food in unmarked containers or not identified must be discarded.
- No food may be reused.

*NOTE: (1) A food establishment that serves a highly susceptible population may not use this section for raw eggs. Remember: pasteurized shelled eggs are not a TCS food.

(2) Read the policy submitted to the health office and follow. Document inconsistencies or violations, whichever appropriate, and briefly explain rationale for decision.

1999 Regulation TPHC	2013 Regulation TPHC
HACCP Plan required	No longer required
Variance Required	No longer required
4 hours holding without temperature controls	Option of 4 hours for hot or cold foods or 6 hours for cold foods. (see attached guidance)
Written procedure kept on site, available during inspections.	Still required.

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