



HEALTH CARE AGENCY / PUBLIC HEALTH ENVIRONMENTAL HEALTH

TIME AS A PUBLIC HEALTH CONTROL (TPHC) PLAN
TEMPORARY FOOD FACILITIES

FACILITY NAME:

RESPONSIBLE PERSON(S):

ADDRESS:

Instead of temperature control, time may be used as the public health control for potentially hazardous foods per Section 114000 in the California Retail Food Code. The following requirements must be met:

- ✓ Each food shall be marked or identified to indicate the time four hours past the point when the food was removed from temperature control.
- ✓ The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
- ✓ Foods may not be held longer than four (4) hours and may **not** be returned to refrigeration storage for later use regardless of the amount of time.
- ✓ The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
- ✓ All food equipment or utensils in contact with potentially hazardous foods held using TPHC be washed, rinsed, and sanitized before re-use at an approved 3-compartment sink.
- ✓ Written procedures shall be maintained onsite at all times. The written procedure shall be made available to the enforcement agency upon request.

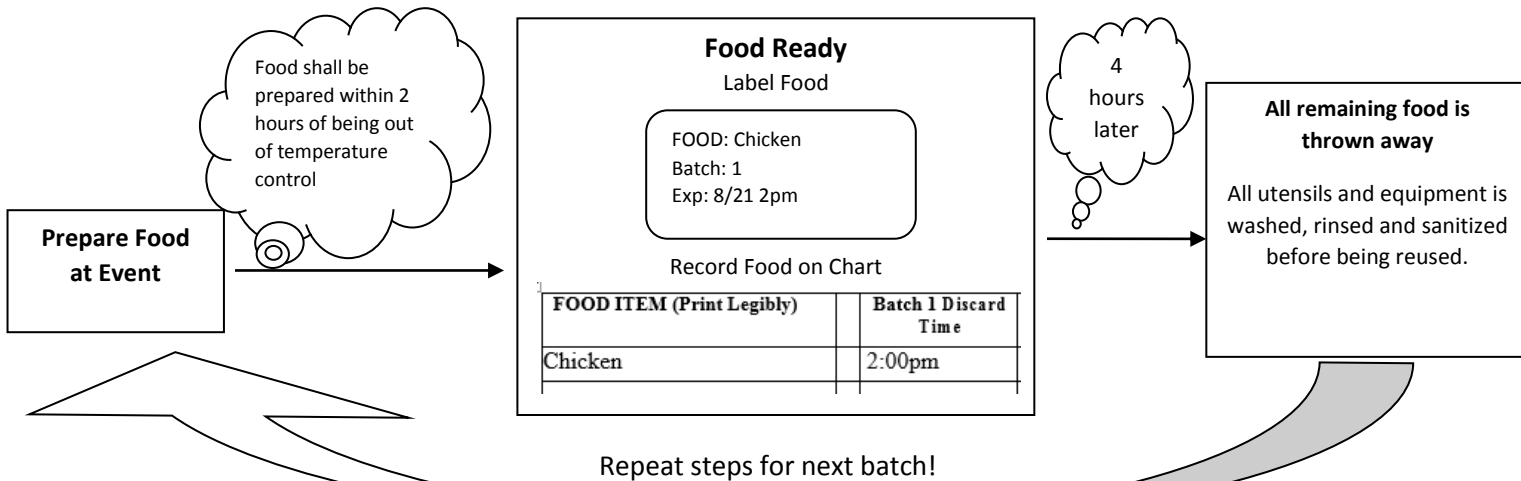
Describe or attach a sample of the type of signage/stickers that you will use. Write the expiration time/date

Food Facility Time as a Public Health Control (TPHC) Food List

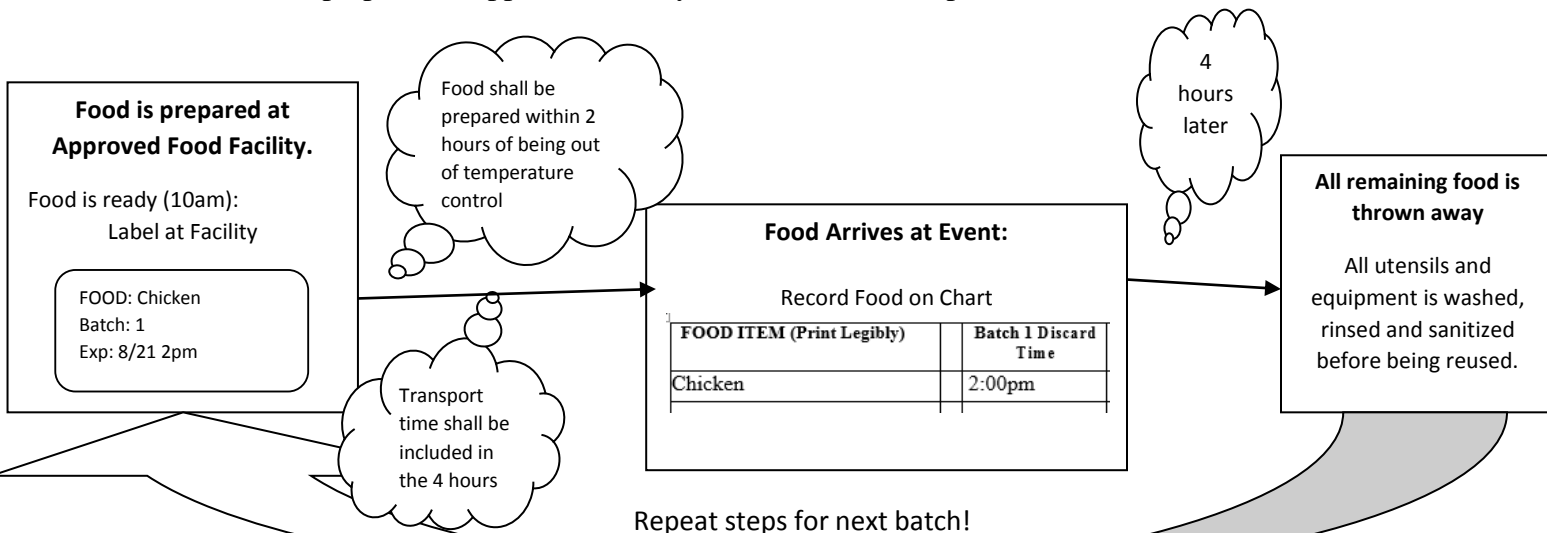
The following potentially hazardous food items will not be held under proper temperature control (below 41 F, above 135 F) and will be placed on a Time as a Public Health Control (TPHC) Plan (4 Hour Time Limit):

FOOD ITEM	MAIN FOODS	PREP SCENARIO (see page 2)
Ex. Chicken wrap	Grilled chicken, Tortilla, cream cheese, sprouts and tomatoes	Scenario #1 – Food prepared at event

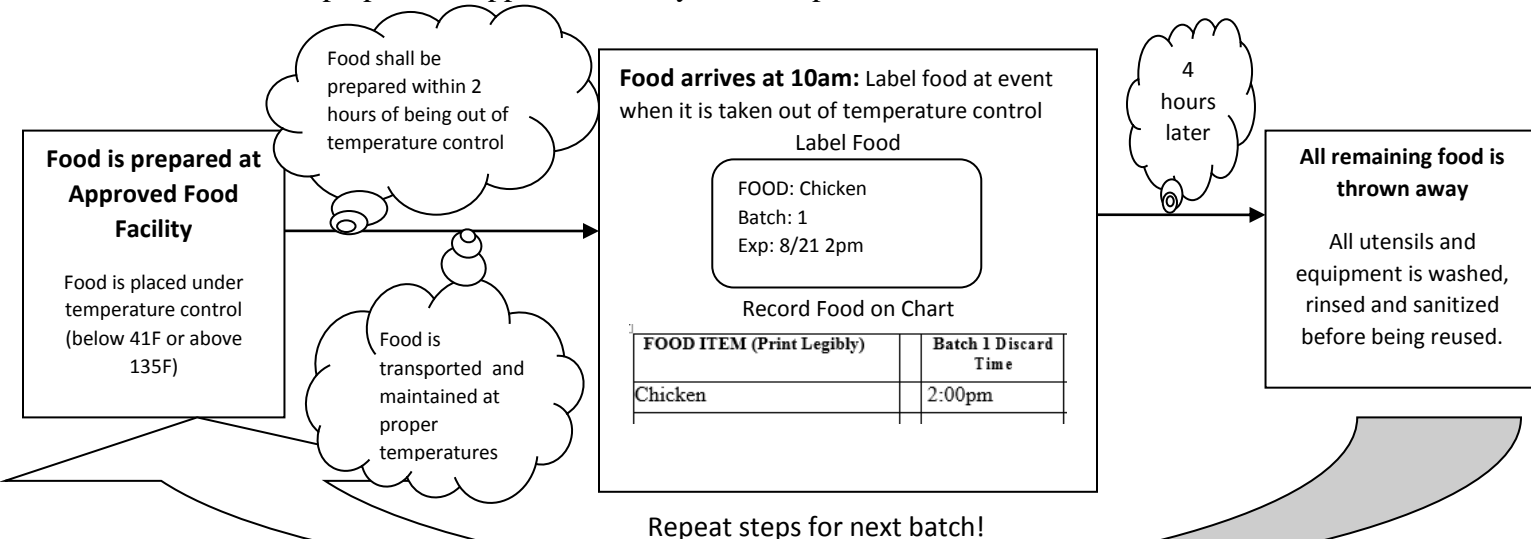
Scenario #1: All food prepared at event.



Scenario #2: Food prepared at approved facility and no form of temperature control is used



Scenario #3: Food prepared at approved facility with temperature control



**TEMPORARY FOOD FACILITY
TIME AS A PUBLIC HEALTH CONTROL (TPHC) PLAN**

Food Discard/Expiration Chart
To be kept and completed at the event

FACILITY:

EVENT:

One chart may be used for multiple days (Friday – Sunday). Date must be clearly marked.

FOOD ITEM (Print Legibly)	Date	Batch 1 Discard Time	Batch 2 Discard Time	Batch 3 Discard Time	Batch 4 Discard Time

I understand that at the end of the four (4) hour time frame, that ALL foods must be discarded into the trash.
Initial here _____

I understand that if this chart is not maintained onsite during the event or the described procedure is not followed, ALL foods on the TPHC will be subject to Voluntary Condemnation and Destruction by the Environmental Health Specialist on-site. Initial here _____

ALL food(s) will be discarded at the end of the event day regardless of the time left. Initial here _____

This TPHC plan has been approved by:

_____ Environmental Health Specialist

_____ Date