

4 Hour Time as a Public Health Control (TPHC) Written Procedures

1. _____ prepares and holds _____ using TPHC.
Facility Name Applicable Food Items

2a. The time starts when the item is removed from: (check one)

Refrigeration (41°F or below)

Cooking

Hot-holding (135°F or above)

Each food item will be held for a maximum of 4 hours.

OR

2b. If the food item is ready-to-eat, the time starts when the food item is rendered a Time/Temperature Control for

Safety food by: (check one)

opening the hermetically sealed package

cutting/slicing the applicable fruit or vegetable

The food item may start at 70°F and each applicable food item will be held for a maximum of 4 hours. If the food temperature exceeds 70°F, the food item will be discarded regardless of the time it has been held.

3. _____ will place a label on the food container stating the time that the food item will be discarded to ensure that it is not held longer than 4 hours.
Facility Name

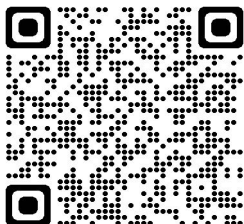
4. If the food item is not marked or if the label shows that it has exceeded the 4-hour time limit, then the food items will be discarded. Any food remaining after the 4-hour time limit will be discarded and will NOT be added/mixed into the next batch.

Important Reminders:

- Every food item that will be held using TPHC must be listed on the written procedures and written procedures must be updated if/when food items change.
- Written procedures must be always available on-site.
- Time begins once the product has been removed from the applicable temperature control. The 4-hour time limit cannot be “paused” or stopped by placing the food items back into temperature control.

For more guidance on TPHC, visit:

[“Time as a Public Health Control FAQ”](#)



Food safety information can be found at NNPH’s

[Food Safety Resource Library.](#)

