

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

Ι.	prepares and noids using 1PHC.
	Facility Name Applicable Food Items
2.	The time starts when the item is removed from cold-holding temperature control. The item must have an initial temperature of $41^{\circ}F$ or below.
3.	will hold the item for a maximum of six hours and will monitor the temperature at the warmest and/or thickest portion of the item to ensure that it does not exceed 70°F.
4.	The food item will be: (check one) served cooked then served with 6 hours from the time it was removed from cold-holding temperature control (41°F or below).
5.	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 6 hours.
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- 6. The food item will be discarded if:
 - a. the temperature of the warmest portion of the item exceeds 70°F at any time within 6 hours of removing it from cold-holding temperature control (41°F or below)
 - b. the food item is not labeled or is labeled with a time that exceeds the 6-hour time limit
 - c. the food item has been held for longer than the 6-hour time limit; any food remaining 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 cold-holding temperature control, which is 41°F or below. The 6-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.

