



County of San Diego

Department of Environmental Health and Quality

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TIME AS PUBLIC HEALTH CONTROL (TPHC) PROCEDURES California Retail Food Code §114000

USE TIME AS A PUBLIC HEALTH CONTROL (TPHC) WHEN YOU NEED AN ALTERNATIVE TO CONTINUOUSLY HOLDING FOOD HOT (135°F OR ABOVE) OR COLD (41°F OR BELOW), LIKE PIZZA BY THE SLICE, RICE NOODLES, OR SPRING ROLLS. FOLLOW THESE THREE STEPS TO PROPERLY USE TPHC.

1. Once the food is properly cooked or removed from the refrigerator, label the food with the “throw away” time. What’s the “throw away” time? Look at the clock, add four (4) hours– that’s the “throw away” time. (ex. If pizza is removed from the oven at 12:00pm and then stored at room temperature, the “throw away time” is 4:00pm.)
2. If there is still food left after four (4) hours, you have to throw it away. The food can’t be kept for later.
3. You are required to write a step-by-step procedure for each food item that uses TPHC. Use the procedure to train staff and keep it at the food facility. Your inspector will review the written procedure during the inspection.

We’re here to help! Call your Environmental Health Specialist if you have questions on how to create a TPHC plan that works for you.

Note–TPHC is not approved for raw eggs in institutions that serve highly susceptible populations such as licensed health care centers or schools.

THE FOLLOWING REQUIREMENTS MUST BE MET PRIOR TO USING TIME AS PUBLIC HEALTH CONTROL PROCEDURES IN THE FOOD FACILITY:

- ✓ Once the potentially hazardous food is removed from temperature control, it can only be held at room temperature for four (4) hours or less.
- ✓ Food must be marked or identified to indicate when the four (4) hour time will expire.
- ✓ Any food previously approved for TPHC and found without time stamp/identification or has exceeded four (4) hours must be voluntarily discarded.
- ✓ After four (4) hours, foods that are ready-to-eat and displayed or held for service for immediate consumption shall be discarded. After four (4) hours, foods that are from a working supply of potentially hazardous food (raw items) prior to cooking shall be immediately cooked and served for immediate consumption or discarded.
- ✓ Foods utilizing TPHC cannot be reheated, refrigerated, or cooled after four (4) hours.
- ✓ A copy of the TPHC written procedures must be onsite at all times.



TPHC MARKING EXAMPLES

ALARM



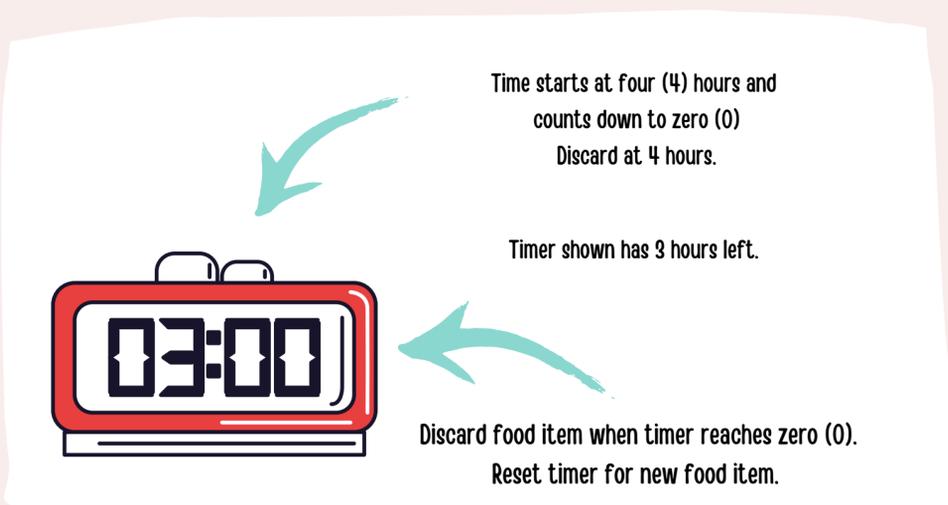
STICKY NOTES



WHITE BOARD



DIGITAL TIMER



LOGS



LABELS

