

## MARSHALL COUNTY HEALTH DEPARTMENT

513 6<sup>th</sup> Street Moundsville, West Virginia 26041 (304) 845-7840

## Time as a Public Health Control (TPHC) Written Standard Operating Procedures

The 2013 Food Code requires establishments using TPHC to provide written procedures in advance. By using this form, you acknowledge that you understand the following:

- TPHC is generally limited to four hours or less. Any foods held on TPHC using this form must be discarded after the four-hour limit is reached.
- Once TPHC has begun, food cannot be returned to temperature control or reconditioned.
- A copy of this written procedure must be kept at the establishment and made available to the Sanitarian upon request.
- This written procedure must be explained to staff and followed. The procedure must be updated when any changes are made.

Owner Name:	
Establishment Name:	
Establishment Type (check one): Permanent Temporary Facility Address:	Mobile Other:
Phone Number:	
Which of the following methods will be used to track time for foods on TPHC?	
Sticker with time Time Log Timer Other (describe):	
List food(s) that will be placed on TPHC:	
Food item:	Four-hour period begins <b>immediately</b> after:
	☐ Initial preparation ☐ Removal from hot holding (135 F or above) ☐ Removal from cold holding (41 F or below)
	☐ Initial preparation ☐ Removal from hot holding (135 F or above) ☐ Removal from cold holding (41 F or below)
	<ul><li>☐ Initial preparation</li><li>☐ Removal from hot holding (135 F or above)</li><li>☐ Removal from cold holding (41 F or below)</li></ul>
I am providing the above written procedure because I would like to use "Time as a Public	
Health Control" for TCS foods under the 4-hour rule. This document serves as the written	
Standard Operating Procedure that will be implemented at my food establishment.	
Name:	Title:
Signature:	Date: