



# JOHNSTON COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

309 East Market Street, Smithfield, NC 27577

Phone: 919-989-5180

Fax: 919-989-5190

Email: envhealth@johnstonnc.com

## Time as a Public Health Control (TPHC)

Standard Operating Procedures

Per the N.C. Food Code 3-501.19

Establishment Name: \_\_\_\_\_

Establishment Address: \_\_\_\_\_

Food/Menu Item(s) held on time control: \_\_\_\_\_

\_\_\_\_\_

Location where product will be held (ex: equipment, station): \_\_\_\_\_

\_\_\_\_\_

TPHC Labeling method (ex: tape with start and end time): \_\_\_\_\_

\_\_\_\_\_

Disposal Method (ex: Manager will discard into the trash): \_\_\_\_\_

### Time Control:

Time begins at the completion of the cooking process or when the food is removed from hot holding at  $\geq 135F$  or cold holding at  $\leq 41F$ . Check the appropriate procedure that represents the beginning of time control:

**Cooking Completion** (ex: cooked pizza or casserole removed from the oven)

**Removal from Hot or Cold Holding** (ex: chicken salad or deli meat removed from refrigeration)

**RTE cut or chopped TCS produce or Commercially Packaged Food** (must start at or below 70F and remain at or below 70F during the 4 hour time hold)

### Holding Time:

Check the appropriate time frame:

**4 Hours** (for foods that go above 70F at any point during holding, or commercially packaged foods that started time above 41F, including all foods that begin hot or at room temperature)

**6 Hours** (for foods that start at 41F or below and **DO NOT** go above 70F at any point during holding)

NOTE: Foods must be marked with a start and end time. Temperature must be monitored and documented throughout holding process to ensure food does not exceed 70F. Provide a detailed description below or an attached log of how this will be done.

Additional information and preparation procedures for products held on TPHC (ex: cooling of products):

\_\_\_\_\_

Prepared By: \_\_\_\_\_ Date: \_\_\_\_\_