

Time as a Public Health Control

Englewood Health Department

What is Time as a Public Health Control?

Foods are normally held under refrigeration temperatures at 41°F or below or hot held at 135°F or above to prevent bacterial growth. Time as a Public Health Control measure allows Potentially Hazardous Foods (PHF) to be kept at room temperature, as long as it does not exceed 70°F, for up to four hours. Potentially Hazardous Foods that have not been served within the fourth hour must be discarded and cannot be placed under temperature control again.

What are Potentially Hazardous Foods?

Potentially hazardous Foods are foods that require temperature control because it's capable of supporting rapid and progressive growth of bacterial or toxic microorganisms.

Examples of PHFs

- Milk, Butter, and Cheese products
- Meat, poultry, fish, shellfish, and crustaceans
- Baked potatoes
- Cut melons, tomatoes or leafy greens
- Shell eggs
- Cooked rice, pasta, beans, and vegetables
- Garlic oil mixtures or herbs oil mixtures
- Sprouts and seed sprouts
- Tofu or Soy products
- Specialty Pizza's

What conditions will I have to meet to use Time as a Public Health Control?

- In order to use Time as a Public Health Control, you **must first submit a request for approval** with the Englewood Health Department. See below for sample letter.

- In the letter, you will have to explain, if applicable, which foods will be kept out of temperature control, cooling methods, and reheating methods.
- A temperature log must be consistently kept of each item that is time controlled. Even if the food item was served before the four hours. The log must include the name of the food, the time it was removed from temperature control, and the time the food was discarded or served. Sample log will be provided by the Englewood Health Department.

Retail food establishments found to be in non-compliance of recording the times and applying for Time as a Public Health Control violate New Jersey's Chapter 24 Code "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines":

N.J.A.C. 8:24-3.5(g)

(g) If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption: **1. The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;** **2. The food shall be cooked and served, served if ready-to-eat, or discarded, within four hours from the point in time when the food is removed from temperature control;** **3. The food in unmarked containers or packages or marked to exceed a four hour limit shall be discarded; and** **4. Written procedures shall be submitted to the health authority for approval** prior to using time as a public health control and shall be maintained in the retail food establishment to ensure compliance with: **i. Paragraphs (g)1 through 3 above; and ii. Subsection (d) above, for food that is prepared, cooked, and refrigerated before time is used as the public health control.**

Works Cited

FDA Food Code 2009. (2012, February 09). Retrieved February 10, 2013, from U.S. Food and Drug Administration: <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186451.htm#part3-5>

Time as a Public Health Control Application

James Fedorko
Health Officer/Director, Health Services
Englewood Health Department
73 South Van Brunt Street
Englewood, New Jersey 07631

Date: [Click here to enter a date.](#)

Dear Mr. James Fedorko,

I, *Name and Position held at establishment*, would like to request approval to keep the foods listed below out at room temperature, for up to four hours, during the hours of *List Hours: Example: product made at 8:00 A.M. will be thrown out at 12:00 P.M.*

- | | | |
|--------------|--------------|---------------|
| 1. List Food | 5. List Food | 9. List Food |
| 2. List Food | 6. List Food | 10. List Food |
| 3. List Food | 7. List Food | 11. List Food |
| 4. List Food | 8. List Food | 12. List Food |

Our Procedure will include taking the food items and *where you plan to place food product for 4 Hours.*

The amount of food items that will be held at one time will be approximately *Amount of each food item kept out for 4 hours.*

The food items will be marked *How will you keep time? Example: directly labeling food with time stamps or keeping a log sheet* to identify that 4 hours have expired from when the product was first placed at room temperature. After this time period has elapsed, the food items will be thrown out.

CHECK each box to show that you understand the requirements:

- I understand that I must limit the use of time as a public health control to 4 hours or less once removed from temperature control and that all food listed in these procedures must be discarded after four hours when using TPHC.
- I understand that once I begin TPHC, I cannot return the food to temperature control, and it must be discarded.
- I understand that any food in unmarked or improperly marked containers must be discarded.
- I will keep these written procedures available for review at my facility at the request by the Health Official.
- I will follow these written procedures when using TPHC and will update them when I change my practices.
- I understand that failure to comply will result in removal from the TPHC program.

Sincerely,
[Enter Name](#)

[Enter Phone Number](#)

[Enter Name](#)

