



**TULSA HEALTH
DEPARTMENT**

TIME AS A PUBLIC HEALTH CONTROL
PROCEDURAL GUIDE/RECORDS

This procedure guide is intended to help management maintain control over a hazard which may occur if the establishment wishes to use time instead of temperature control for Time/Temperature Control for Safety Food (TCS). Determining whether foods that are temperature controlled for safety (TCS) are safe to hold, sell or serve will require a detailed plan for how you will monitor temperatures and make disposition decisions on the safety of TCS food. If the establishment chooses to use time as the public health control, this plan must be utilized.

PART I CODE REQUIREMENT

If time without temperature control is used, as the public health control for a working supply of TCS before cooking OR for ready-to-eat TCS Food that is displayed or held for service, written procedures shall be prepared in advance and maintained in the retail food establishment. The procedures and records are to be made available to the Department upon request.

Temperature of TCS food items should be monitored by the manager or employee designee as indicated below:

- ❖ If time/temperature control is used as the public health control up to a maximum of **4 hours**:
 - (1) The food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control; ^P
 - (2) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; ^{Pf}
 - (3) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and ^P
 - (4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. ^P

- ❖ If time without temperature control is used as the public health control up to a maximum of **6 hours**:
 - (1) The food shall have an initial temperature of 41°F or less when removed from temperature control and the food temperature may not exceed 70°F within a maximum time period of 6 hours; ^P

- (2) The food shall be monitored to ensure the warmest portion of the food does not exceed 70°F during the 6-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 70°F during the 6-hour holding period;^{Pf}
- (3) The food shall be marked or otherwise identified to indicate the time that is 6 hours past the point in time when the food is removed from temperature control;^{Pf}
- (4) The food in unmarked containers or packages, or marked to exceed a 6-hour limit shall be discarded.^P

PART II DESCRIPTION OF ACTION TO ESTABLISH CONTROL OVER SPECIFIC HAZARD

If time is used as a public health control, it must meet the minimum requirements of the Oklahoma State Department of Health Title 310: Food Service Establishment Regulations. Food shall be marked or otherwise indicated with a disposal time, which shall not exceed:

- ❖ four hours past the point in time when the temperature of the item rises above 41°F or drops below 135°F

-OR-

- ❖ six hours past the point in time when the temperature of the item rises above 41°F but does not exceed 70°F

All food that uses time as a public health control must be clearly marked or otherwise identified to indicate:^{Pf}

- (A) The time that is 4 hours past the point in time when the food is removed from temperature control;^{Pf}

-OR-

- (B) The time when the food is removed from 41°F or less cold holding temperature control;^{Pf} and the time that is 6 hours past the point in time when the food is removed from cold holding temperature control^{Pf}

PART III CORRECTIVE ACTION WHEN CRITICAL LIMITS ARE EXCEEDED

TCS Food that is above 41°F and below 135°F that isn't clearly marked to indicate time as a public health control will be discarded immediately in order to prevent the possibility of foodborne illness.

If TCS Food exceeds the 4 hour / 6 hour time limit the person in charge will make sure that the food is discarded immediately or be held fully liable for any food borne illness or enforcement actions that may occur.

If food is subjected to any type of contamination during food storage or service, the person in charge will make sure that the food is discarded immediately or be held fully liable for any food borne illness or enforcement actions that may occur.

MONITORING FORM — TIME AS PUBLIC HEALTH CONTROL

Establishment _____

 Manager's Signature

 Date (Must be tracked daily)

- Determine which time as a control period (**4 hour** hold time or **6 hour** hold time) will be utilized at your facility.
- Mark food items to indicate the time removed from cold holding (41°F) or hot holding (135°F).
- Mark food discard time and verify that food is discarded at proper time.
 - Don't reuse food even if it stays at the correct temperature once time as control policy is used.
- Don't add more food into food containers that have been stored at room temperature (break cycle and start with new container).
- In a food service establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

List TCS Food items using time instead of temperature control	Time Removed	Discard Time	4 Hour Time Interval				Discarded	6 Hour Time Interval Food Not to exceed 70°F						Discarded	
			1 HR	2 HR	3 HR	4 HR		Signature	1 HR	2 HR	3 HR	4 HR	5 HR		6 HR
1															
2															
3															
4															
5															
6															
7															
8															
9															
10															

NOTE: TCS food items stored at ambient temperatures not clearly marked to indicate Time as Public Health Control will be discarded.