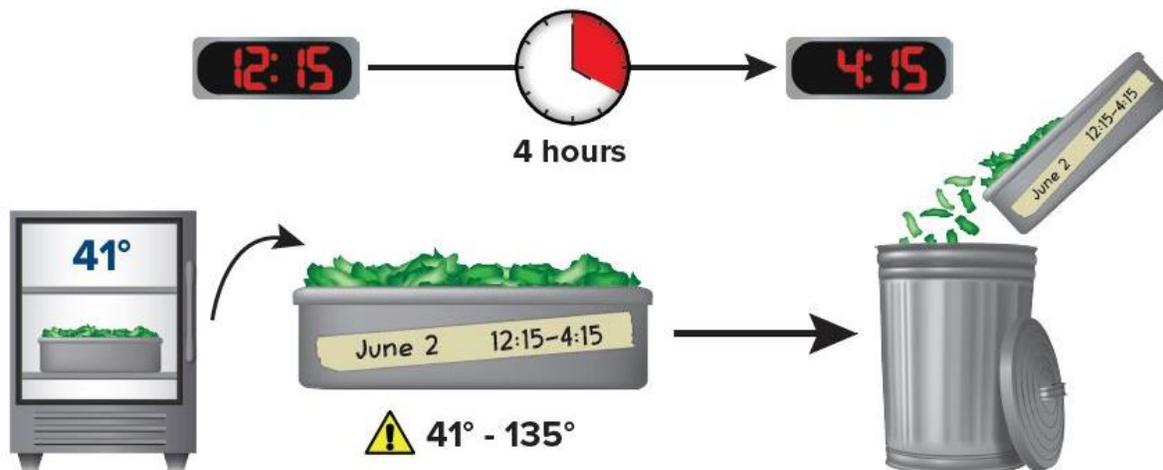


Time as a Public Health Control

Time as a Public Health Control (TPHC) uses time (4 hours) as the control for food safety instead of temperature. (WAC 246-215 (03530))

To use TPHC, a written procedure describing the process must be prepared in advance. It should include the menu items using TPHC, the plan to keep track of the time and the discard procedures. The written procedure must be kept onsite and available upon request.



- The written procedure must be followed and monitored by the person in charge (PIC). Talk with your inspector for more information on writing a procedure for using TPHC.
- The time in and time out needs to be documented on a temperature log or label or any other method that will clearly keep track of the time.
- Time tracking must begin when food is removed from temperature control or becomes a Time/Temperature Control for Safety (TCS) food.
 - Food is at 41°F or less if removed from cold holding.
 - Food is above 135°F after being fully cooked to the minimum required temperature.
 - Ready-to-eat food that is cut into (tomato/lettuce/melon) and becomes a TCS food.
 - A shelf-stable packaged food that is opened and the label states “refrigerate after opening”.
- The food must be served or thrown away within 4 hours of the time the product was taken out of temperature control.
- If there is any product that does not have a log or label or if the log or label was marked incorrectly, the product must be thrown away.

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**SNOHOMISH
COUNTY** 
HEALTH DEPARTMENT

English 5.16.24

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