

Time as a Public Health Control (TPHC) Sample Policy Template

Establishment Name: _____

Food / Menu Item(s) held on TPHC: _____

Location where product will be held (ex: equipment/station): _____

TPHC labeling method (ex: tape with start and end time/expo marker on wall or table): _____

Disposal method (ex: PIC will discard into waste/trash after 4 hours): _____

Time begins when the temperature of a product exceeds 41°F when removed from refrigeration or falls below 135°F after hot holding/cooking. Check the appropriate procedure(s) that represents the beginning of time control:

- Removal from Hot Holding/after Cooking
- Removal from Cold Holding
- Opened commercially packaged food or cut/chopped produce which become TCS upon opening/slicing (must start and remain <70°F during the 4-hour time hold)

Check the appropriate Holding Time:

- 4 hours – for foods that may exceed 70°F during TPHC holding, or commercially packaged foods that start >41°F, including all foods that begin hot, or at room temperature.
- 6 hours – for foods that start ≤41°F and DO NOT exceed 70°F at any point during holding.
*NOTE: Temperature must be monitored and documented for 6-hour TPHC to ensure food does not exceed 70°F. 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: _____

