

Establishment:

TIME AS A PUBLIC HEALTH CONTROL POLICY

NC Food Code Manual 3-501.19

New Date: \_\_\_\_\_

Existing TPHC Revision Dates: \_\_\_\_\_

Food Product(s):

Method of Labeling:

Disposal Method:

4 Hour Maximum: Foods held at ambient temperatures must be served within four hours of the time the food is removed from proper temperature control – either 45F° or 135F°

6 Hour Maximum: Foods shall have an initial temperature of 41°F or less when removed from temperature control and the food temperature may not exceed 70F° within a maximum of six hours.

TPHC Subject to Inspection (Active Managerial Control):

All labels must be clearly identifiable and readable and all food items must be clearly labeled with individual or group labels. Group labels shall indicate the number of food items in each particular group and all groups must be separated with a physical barrier specified by policy.

If foods that are under time as a public health control are not labeled at ambient temperatures during any visit to the establishment, the unlabeled food will be discarded in the manner described above. If the violation is discovered during a routine or follow-up inspection, the food will be required to be discarded and full points may be deducted from the grade score for the violation. The absence of food labels or mislabeled food will not be excused.

Food which is approved for time control service by this document shall not be refrigerated or heated except for immediate preparation for service. Under no circumstances shall food held at ambient temperatures be served after the time checked above has expired.

PIC: \_\_\_\_\_

Date \_\_\_\_\_