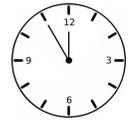




USING TIME AS A PUBLIC HEALTH CONTROL (TPHC) FOR POTENTIALLY HAZARDOUS FOODS



A written procedure is required for foods that will use time, rather than temperature, to limit the growth of harmful bacteria that can cause foodborne illness.

The written procedure must include:

- A list of specific food(s) to be used with TPHC.
- When and how food is marked to show discard time at 4 hours. Potentially hazardous foods may be displayed at temperatures between 41°F and 135°F for up to 4 hours. The 4-hour limit begins when the food is removed from temperature control.
- How food will be handled when either the food containers are unmarked or the time limit has expired.

Once time is used as a control, food may not be later returned to use temperature as a control. It must be discarded. Therefore, foods may not be refrigerated, reheated or placed in a warmer for later service.

USING TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

Establishment name:	<u>Amber's Okazuya</u>	Permit No.	<u>0804</u>
Establishment address:	<u>1980 Ala Moana St.</u>		
Identify the food(s).			
Fried noodles			
Describe when your 4-hour period will start.			
When I finish cooking fried noodles from the wok, usually at 6:30am.			
Describe how the food(s) will be marked or otherwise identified with discard time.			
A sticker will be placed on each pan. If I finish cooking noodles at 6:30am, I will put a sticker on pan that will have a discard time of 10:30am.			
Describe how the food(s) that are unmarked or past the 4 hours will be handled.			
I will throw away any food that is in an unmarked container or past discard time.			

USING TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

Establishment name: _____ Permit No. _____

Establishment address: _____

Identify the food(s).

Describe when your 4-hour period will start.

Describe how the food(s) will be marked or otherwise identified with discard time.

Describe how the food(s) that are unmarked or past the 4 hours will be handled.