****Time as a Public Health Control (TPHC) allows Time/Temperature Control for Safety (TCS) food to be held without temperature control for up to 4 hours (WAC 246-215-03530). It can be used for working supplies before cooking or for ready-to-eat (RTE) items that will be served and consumed immediately (with no later storage by the consumer). Use this document to maintain Active Managerial Control if using TPHC. Contact your local health department for any additional information as needed. ([www.doh.wa.gov/localhealthfoodcontacts](http://www.doh.wa.gov/localhealthfoodcontacts))

Toolkit: Time as a Public Health Control

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| --- |
| **Section 1: Food Establishment Information** |
| **Establishment Name**      | **Email**      |
| **Physical Address**      | **Phone**      |
| **Contact Name**      | **Title / Position**      |
| **Section 2**: **List All Foods Using Time as a Public Health Control**Only these foods will be held using Time. |
| **NOTE: Raw eggs may not use TPHC in a facility serving high-risk individuals.**[ ]  Working supply before cooking. List foods:       |
| [ ]  Ready-to-eat food served for immediate consumption, List foods:       |
| **Section 3**: **Marking Method** |
| **Select the marking method used:**[ ]  Label on product container[ ]  Timer or alarm[ ]  Time log (such as white board or pen/paper)[ ]  Other:       | **Select the time that will be used:**[ ]  Beginning Time: Time food removed from temperature control[ ]  Expiration Time: Time food must be cooked, served, or discarded[ ]  Other:       |
| **Section 4: TPHC Rules** |
| **Food must start at proper temperature before starting TPHC**.* **Cold TCS food must start at 41°F or colder**
* **Hot TCS food must start at 135°F or hotter**
* **Food that becomes TCS during prep** may start up to 70°F if it stays 70°F or colder for the full four hours.Examples: Opening a can of tuna or cutting whole tomatoes. **Pre-chilling ingredients is recommended**.
 |
| * **Foods must be served or discarded within 4 hours after removing from temperature control.**
* **Once TPHC begins, the food may not be returned to refrigeration or hot holding.**
 |
| **If using cooked and cooled food, cooling must be done correctly before starting TPHC**. (*Check all that apply*.):[ ]  TPHC ***will not*** be used with cooked and cooled food[ ]  Food cooled in a shallow layer 2” or less. List foods:      [ ]  Food cooled using the monitored 2-step method. List foods:       |
| **Food using TPHC must be clearly marked to track time**.* If a time less than 4 hours is used, the discard time must be used.
* Any expired, improperly marked, or unmarked foods must be discarded.
 |
| **Training and written procedures are required.*** Staff must be trained on these procedures, ensure foods are properly marked and discarded, and take corrective action when procedures are not followed.
* Written procedures must be maintained and provided upon request.
 |
| **Section 5: Signature** |
| Plan prepared by:       |
|                         |
| Signature Date | Printed Name Phone |



Time as a Public Health Control (TPHC) FAQs

**Review the answers to these frequently asked questions and contact your local health department for more information if needed**. ([www.doh.wa.gov/localhealthfoodcontacts](http://www.doh.wa.gov/localhealthfoodcontacts))

**FAQ - What foods may use TPHC?**

TPHC may be used for Time/Temperature Control for Safety (TCS) foods when they are being held for short-term use. **Short-term use is limited to**:

* Working supplies of food before cooking. (*Example: Raw hamburger patties on the line*.)
* RTE foods displayed or portioned for immediate consumption. (*Example: Cooked fries*.)

**FAQ - What must be done before using TPHC?**

Before using TPHC, you **must**:

* Have a **written procedure** that includes:
* A list of foods using TPHC
* How food is marked to track time
* Discard procedures
* **Train staff** on how to properly use and monitor TPHC.
* Ensure food **starts TPHC at the correct temperature**:
* **Cold Food**: 41°F or colder
* **Hot Food**: 135°F or hotter
* **Food becoming TCS when prepared** may start at up to 70°F if always kept 70°F or colder. (*Example: Freshly cut tomatoes*.)

**FAQ - How should foods be marked or identified?**

Food must be clearly marked or labeled to show when 4 hours have passed since it was removed from temperature control. If a time less than 4 hours is used for quality, the discard (instead of the starting) time should be identified. **Any foods improperly marked or unmarked must be discarded**. **Acceptable tracking methods include (but not limited to)**:

* Stickers or tape
* Labels or writing on containers
* Time-stamped paper liners or prep sheets
* Timers set for the discard time

**FAQ - Can I cool food and then use TPHC later?**

**Yes, but only if cooling is done correctly**. Cooling steps must be included in your written procedure.

**FAQ - What does “temperature control” mean?**

Temperature control means holding food at:

When using TPHC, food may be held at any temperature – ***but must be used or discarded within 4 hours****.*

* **Cold Holding** at41°F or below.
* **Hot Holding** at 135°F or above.

**FAQ - Can I refrigerate leftover food held under TPHC?**

**No, food may not be returned to the refrigerator or hot holding once it is being held under TPHC,** even if time is left. After 4 hours, food must be served or discarded. Food using TPHC may not be returned to temperature control, donated, reheated, cooled, or mixed into another food.

**FAQ - What happens if food isn’t marked properly or the time is unclear?**

**The food must be discarded immediately**. TPHC relies on accurate time tracking. If accurate time tracking cannot be verified, the food is considered unsafe.

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To request this document in another format, call 1-800-525-0127. Deaf or hard of hearing customers, please call 711 (Washington Relay) or email doh.information@doh.wa.gov.