



JOHNSTON COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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Time as a Public Health Control (TPHC)

Standard Operating Procedures

Per the N.C. Food Code 3-501.19

Establishment Name: _____

Establishment Address: _____

Food/Menu Item(s) held on time control: _____

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

TPHC Labeling method (ex: tape with start and end time): _____

Disposal Method (ex: Manager will discard into the trash): _____

Time Control:

Time begins at the completion of the cooking process or when the food is removed from hot holding at $\geq 135F$ or cold holding at $\leq 41F$. Check the appropriate procedure that represents the beginning of time control:

Cooking Completion (ex: cooked pizza or casserole removed from the oven)

Removal from Hot or Cold Holding (ex: chicken salad or deli meat removed from refrigeration)

RTE cut or chopped TCS produce or Commercially Packaged Food (must start at or below 70F and remain at or below 70F during the 4 hour time hold)

Holding Time:

Check the appropriate time frame:

4 Hours (for foods that go above 70F at any point during holding, or commercially packaged foods that started time above 41F, including all foods that begin hot or at room temperature)

6 Hours (for foods that start at 41F or below and **DO NOT** go above 70F at any point during holding)

NOTE: Foods must be marked with a start and end time. Temperature must be monitored and documented throughout holding process to ensure food does not exceed 70F. 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 (ex: cooling of products):

Prepared By: _____ Date: _____