

ENVIRONMENTAL HEALTH MANUAL

NEW YORK STATE DEPARTMENT OF HEALTH OFFICE OF PUBLIC HEALTH CENTER FOR ENVIRONMENTAL HEALTH	ITEM NO: CEHFP 812 DATE: 02/09/10
	SUBJECT: Food Protection - Time as a Public Health Control Page 1 of 2

PURPOSE

To provide guidance regarding the use of Time as a Public Health Control (TPHC) for Time/Temperature Controlled for Safety (TCS) foods, also known as potentially hazardous foods.

BACKGROUND

Bacterial growth studies indicate that TCS foods may be safely held between 45°F and 140°F for a period of time without significant bacterial growth. Because the disease causing agents *Listeria monocytogenes* and *Clostridium perfringens* are very competitive and thrive in extreme temperatures, they were used as the target bacteria in these studies. At 70°F, it took 8.2 hours for a one-log growth of *L. monocytogenes* and 44.3 hours for a one-log growth of *C. perfringens*; at 85°F, *L. monocytogenes* and *C. perfringens* achieved a one-log growth in 4 hours and 4.2 hours, respectively. The time it takes for a one-log growth of these pathogens is the accepted standard when evaluating how long a food can safely be held in the above temperature range.

POLICY

Food service operators may utilize TPHC to prepare and serve TCS foods without the need for hot or cold holding if specific criteria are followed. Local health departments (LHDs) may require food service operators to submit plans for review and approval prior to implementation of the procedure. Requests to use TPHC by food service operators that operate food service establishments (FSEs) in multiple LHD jurisdictions, should be coordinated with the Bureau of Community Environmental Health and Food Protection (refer to EHM Item CEHFP 862 Food Protection - Issuing Statewide Waivers, Non-TCS Food Determinations and ROP Plan Approvals).

TPHC may not be utilized for raw or undercooked egg products that are served to a highly susceptible population (refer to Supplemental Information).

GUIDANCE

1. TCS foods may be held between 45°F and 140°F for up to four consecutive hours from the time removed from temperature control if the following conditions are met:
 - Food must be labeled with a designated discard time of four hours or less from the time removed from temperature control;
 - Raw foods must be cooked and served within the designated time;
 - Ready to eat foods must be served within the designated time;

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- Foods not served by the end of the designated holding time must be discarded;
 - Food for which TPHC has been implemented must not be returned to temperature control at any time with the intent to extend its use.
2. TCS foods that are less than 45°F prior to implementing TPHC, may be held between 45°F and 70°F, for a period of six hours or less, provided that, in addition to all the above conditions:
- Food temperatures are monitored every two hours and logged to assure that the temperature does not exceed 70°F at any time in the holding period;
 - If the temperature of food exceeds 70°F, the food may be held for a maximum of 4 hours from the time it was removed from temperature control.

If any of the above criteria are not met while implementing TPHC for TCS food, the food must be discarded.

SUPPLEMENTAL INFORMATION

Highly Susceptible Population - Persons who are more likely than other people in the general population to experience food borne disease because they are:

- (1) Preschool aged children, elderly adults or immunocompromised; and
- (2) Obtaining food at a facility that provides services such as custodial care, healthcare or assisted living, such as a child or adult daycare center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

REFERENCES

Food and Drug Administration (FDA). Model Food Code and Annex 3, 2005 Edition, Section 3-501.19.

Conference for Food Protection, Council III Committee Report, 2004. Time as a Public Health Control, Conference for Food Protection, Gilroy, CA., found at http://www.foodprotect.org/2004_attachments.html

New York State Department of Health, Center for Environmental Health. Environmental Health Manual (EHM). EHM Item CEHFP 862, Food Protection - Issuing Statewide Waivers, Non-TCS Food Determinations, and ROP Plan Approvals.